

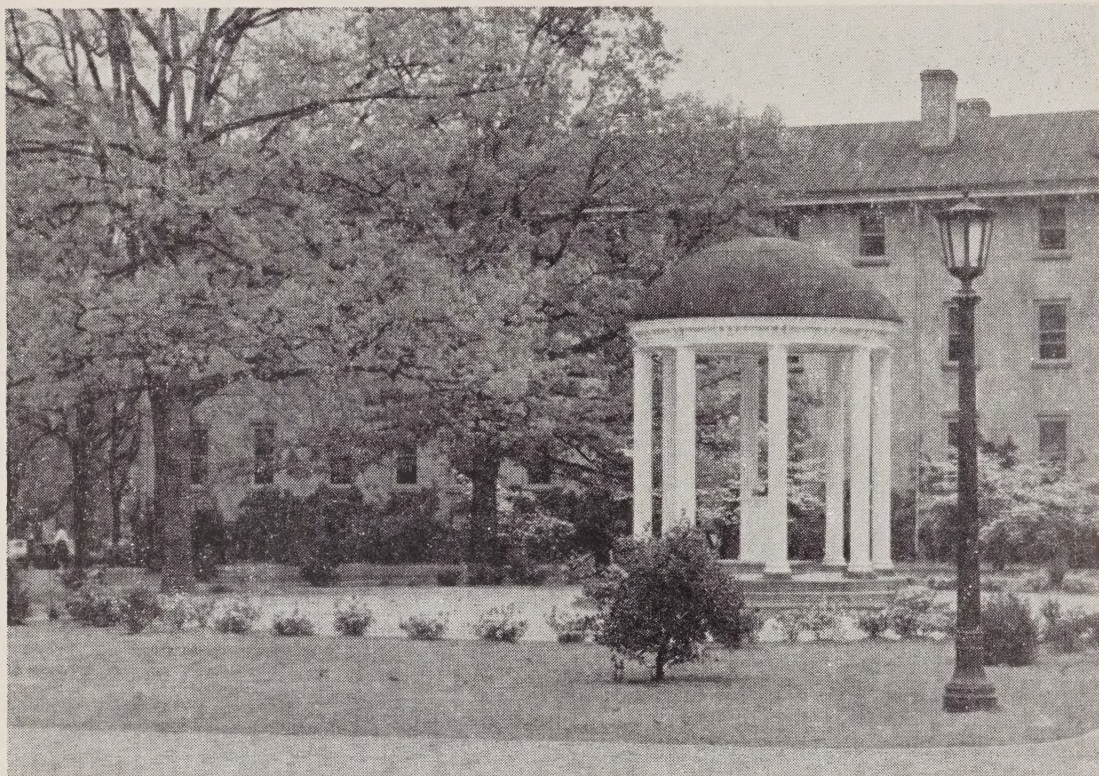
# THE CHAPEL HILL COOK BOOK



Junior Service League

C641.5  
C46c1  
1963 c.2





The sale of *The Chapel Hill Cook Book* helps support the Junior Service League's charities and community service activities. Since 1939, these have included maternity and well-baby clinics, aid to the public schools' remedial-reading program, assistance to the Negro Community Center, establishment of Camp Tiny Tarheel for girls, gifts to the public library and the school endowment fund, development of the municipal Oakwood Drive recreation area, and an annual Christmas House for families in need.

THE CHAPEL HILL COOK BOOK

JUNIOR SERVICE LEAGUE

P. O. Box 374

CHAPEL HILL, N. C.

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*Good Cooking.*

*Mini*

CHAPEL HILL, NORTH CAROLINA  
1963





Carolina Inn

President's House



C46c1  
C. 2

*To the men in our lives we fondly dedicate this passage taken  
from an old cook book.*

## HOW TO COOK A HUSBAND

A good many husbands are utterly spoiled by mismanagement in cooking and so are not tender and good. Some women keep them constantly in hot water; others let them freeze by their carelessness and indifference. Some keep them in a stew with irritating ways and words. Some wives keep them pickled, while others waste them shamefully. It cannot be supposed that any husband will be tender and good when so managed, but they are really delicious when properly prepared.

In selecting a husband you should not be guided by the silvery appearance as in buying a mackerel; nor by the golden tint as if you wanted salmon. Do not go to the market for him as the best ones are always brought to the door. Be sure to select him yourself as tastes differ. It is far better to have none unless you will patiently learn how to cook him.

Of course a preserving kettle of the finest porcelain is best, but if you have nothing better than an earthenware pipkin, it will do—with care. Like crabs and lobsters, husbands are cooked alive. They sometimes fly out of the kettle and so become burned and crusty on the edges, so it is wise to secure him in the kettle with a strong silken cord called Comfort, as the one called Duty is apt to be weak. Make a clear, steady flame of love, warmth and cheerfulness. Set him as near this as seems to agree with him.

If he sputters, do not be anxious, for some husbands do this until they are quite done. Add a little sugar in the form of what confectioners call kisses, but use no pepper or vinegar on any account. Season to taste with spices, good humor and gaiety preferred, but seasoning must always be used with great discretion and caution. Avoid sharpness in testing him for tenderness. Stir him gently, lest he lie too flat and close to the kettle and so become useless. You cannot fail to know when he is done. If so treated, you will find him very digestible, agreeing with you perfectly; and he will keep as long as you choose unless you become careless and allow the home fires to grow cold. Thus prepared, he will serve a lifetime of Happiness.

24978  
are C.  
ahnden





Academic Procession

Morehead Planetarium



# The *First* Chapel Hill Cook Book

A Collection of Receipts, Home Remedies, and Household Hints compiled from the ladies of the community by the Misses Anne and Jean Cameron of Chapel Hill, North Carolina, in 1834.

## ❧ A Very Fine Cake ❧

Wash 2½ lbs of fresh butter in Rose Water. Beat the butter to a cream. Beat 20 Egg Yolks and Whites separately half an hour each. Have ready 2½ lbs of fine flour, well dried and kept hot. Likewise 1½ lbs Sugar powdered & sifted, one Nutmeg, three pounds Currants nicely clean'd & dry, ½ lb Almonds blanched, ¾ lb Citrons cut in Slices not too thin. Let all be kept by the fire. Mix the dry ingredients first, then from the Eggs strained to the Butter, mix ½ a pint white Wine, with a Glass of Brandy. Pour it to the Butter & Eggs, mix them well, then have ready the dry materials, and put them in by degrees. After all are added together beat them well. You can hardly do it too much. Have ½ lb ston'd Raisins chopped fine. Mix these carefully so that there shall be no lumps. Beat the whole together for 2 hours at least, then bake it.

## ❧ Remedy for the Croup ❧

*Dr. Gilliam's Receipt:* Take a small quantity of Gum of Camphor and mash it on a plate or hard substance with the blade of a knife and mix it well with mutton suet or Tallow. Spread it thin on brown paper and lay it on the Child's breast or Stomach. Take care not to let the child take cold on taking it off. It should remain at least one night.

*Dr. Godman's Recommendation:* "Whenever [a child] is threatened with an attack of croup I direct a plaster covered with Scotch snuff. . . ."



## ❧ To Make Beer ❧

5 Gallons of water, a deep plate of brun and one of hops, to be boiled till nearly a third of the water is boiled away. Before it is quite boiled enough, add one quart molasses. When done take it off & strain it & set it away to cool. After it is quite cool put in a large teacup-ful of yeast and let it ferment. After it is fermented, which it will do by morning, scum off all the froth and bottle it. If the weather be cold, set it by the fire in a jug to ferment—if warm in a tub.

## ❧ How to Make German Polish for Furniture ❧

Melt one ounce of black rosin & a quarter of a pound of Yellow wax in an earthen pipkin and pour in by degrees two ounces of spirits of Turpentine; when the whole is well incorporated, put it in an earthen jar, & keep it close covered for use. When you use it spread a little of it on the furniture with a woolen cloth, & rub it well. In a few days the polish will be as hard and bright as varnish.

## ❧ To Purify Tallow for Candles ❧

Take 12 pounds of Tallow, 7 pounds of Mutton suet. Melt them in a Copper Kettle with  $\frac{1}{2}$  pint hot water. To each pound of Grease, as soon as they are melted, mix 8 oz. Brandy, 1 of Salt of Tartar, 1 oz. Cream of Tartar, 1 of Sal. ammonia. . . .

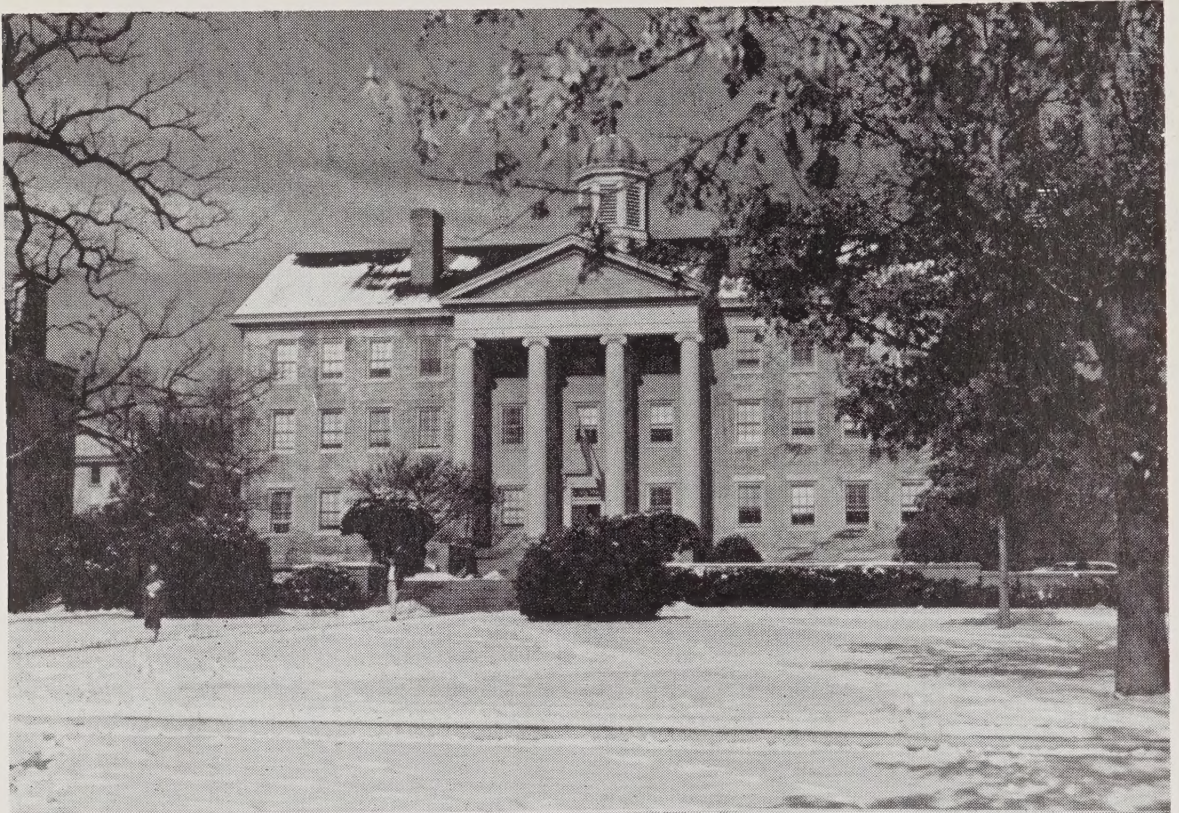




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# Canapés and Punches

## *Cocktail Ideas*

1. Crisp bacon, finely crumbled, mixed with grated orange peel and cream cheese on rounds of whole-wheat bread for a sweet tidbit.
2. Thin slices of ham rolled up with cream cheese, chives, and capers and sliced as thin as you like.
3. Small oysters, drained and rolled in white bread crumbs, broiled in butter, and served on rounds of crisp garlic-buttered toast.
4. Small apple balls made with a butter-ball cutter. Dip in lemon juice, coat with cream cheese mixed with finely chopped candied ginger and slivered blanched almonds. Dip one end in chopped parsley.
5. Mix bought deviled ham with chopped salted pecans—two parts ham to one part nuts. Serve with thin slices of whole wheat or rye bread.
6. A dip: Mix 1 C sour cream with 3½ C chopped canned French-fried onions to make a crunchy paste. Serve with Fritos or potato chips.

MRS. ROLAND McCLAMROCH

## *Beef Cheese Rolls*

1 pkg. sliced dried beef (not chipped)	½ t mustard
1 3 oz. pkg. cream cheese	Enough mayonnaise to produce
3 or 4 oz. real Roquefort cheese	spreading consistency
1 T Worcestershire sauce	Dash freshly ground pepper

Mix the cheeses and other ingredients, except for the dried beef. Put 1 t of cheese mixture on slice of beef, roll and fasten with tooth picks. Put in freezer, remove 1 hour before serving. May be made up and kept in freezer several weeks.

MRS. HERBERT MCKAY

## *Paté in Aspic*

1 10-oz. consommé	½ lb. liverwurst
1 envelope plain gelatin	1 T Worcestershire sauce
3 T cold water	1 3-oz. pkg. cream cheese
1 T sherry	1 small onion, grated

Heat consommé and in it dissolve the gelatin, which has been softened in cold water. Add sherry and set aside to cool. Pour consommé mixture about an inch deep into a lightly buttered round or oblong mold. Refrigerate to congeal. Meanwhile, mix remaining ingredients together. When consommé mixture is set, put liverwurst mixture in center of mold and cover top and sides with remaining liquid. Chill. Unmold and serve with crackers or melba toast.

MRS. CLAUDE GEORGE





### *Cheese Ball*

12 oz. cream cheese	1 T Worcestershire sauce
4 oz. blue cheese	Dash salt, pepper, and Lowry's
4 oz. Borden's Vera Sharp cheese	seasoning salt
1 small clove garlic, minced	1 C chopped pecans
3 t juice of fresh grated onion	

Mix all ingredients thoroughly and allow to chill in refrigerator; then form into one or two balls and roll in pecans. Serve with crackers.

MRS. FRANK J. SCHWENTKER

### *Beer Cheese*

1 lb. aged sharp Cheddar cheese	3 T Worcestershire sauce
1 lb. American or rat cheese (bland)	1 t salt
2 or 3 cloves garlic (to taste)	1 t powdered mustard
1 C beer (approximately)	Dash Tabasco sauce or cayenne
	pepper

Grind the cheese (do not use processed cheese) with garlic. Mix the Worcestershire, salt, mustard, and Tabasco or cayenne. Put in bowl and, using electric mixer, slowly add beer until it is a paste smooth enough to spread. Store in covered jars and keep in refrigerator until needed. Serve with toasted crackers. Serves party of 50.

MRS. VICTOR GREULACH

### *Cottage Cheese Dip*

So many of our cocktail guests are required to watch their diet that I like to use this dip rather than one made with cream cheese and sour cream: Beat cottage cheese until it is creamy. Season to taste with grated onion and Worcestershire sauce. Add finely chopped parsley, fresh or dried.

MRS. LUANNA E. CRANE

### *Nippy Sandwich Spread*

2 C grated New York State cheese	$\frac{1}{2}$ t paprika
$\frac{3}{4}$ C butter	4 t vinegar
$\frac{1}{2}$ C anchovy paste	$\frac{1}{2}$ C finely chopped stuffed olives
$\frac{1}{4}$ C mustard	

Combine ingredients and spread open face on rounds of bread. Serves about 100.

MRS. CARL T. DURHAM





### *Cheese Puffs*

$\frac{3}{4}$  C water  
6 T butter or margarine

$\frac{3}{4}$  C sifted flour  
3 eggs

Heat water and butter to boiling. Add flour all at once and cook, stirring until mixture forms a ball that follows spoon around pan. Remove from heat and add eggs, one at a time, beating well after each addition. Drop by small t onto ungreased baking sheet. Bake at 400° about 30 minutes until puffed and dry. Cool. Before serving slit and put 1 t of following filling in each puff:

### *Filling*

$\frac{3}{4}$  C ripe olives  
1 8-oz. package cream cheese  
1 T chopped raw onion

$\frac{1}{4}$  C cream or milk  
 $\frac{1}{2}$  C finely chopped celery

Cut olives in medium pieces. Soften cheese. Mix with onion and milk and blend into cheese. Stir in celery and olives. Yield: 3 doz. miniature puffs.

MRS. GREY CULBRETH

### *Cheese Straws*

1 lb. sharp cheese, grated  
 $\frac{1}{4}$  lb. butter or margarine  
2 C sifted flour

$\frac{1}{2}$  t salt  
 $\frac{1}{4}$ – $\frac{1}{2}$  t cayenne, according to taste

Mix all ingredients with pastry blender or fork (or fingers) until blended. Dough will form a ball. Put dough through cookie press, using flat strip design, onto ungreased cookie sheets. Cut into small sections. Bake at 350° for about 15 minutes. Take straws out of oven *before* they begin to brown.

MRS. C. R. RANDOLPH

### *Tahini Sauce*

(Egyptian Ground Sesame Seed Dip)

$\frac{1}{2}$  C Tahini (This is ground sesame, and is available locally at Fowler's or at any store carrying imported or foreign foods.)

1 T lemon juice  
1 T vinegar  
1 t cumin  
Salt and pepper to taste

Mix all ingredients and add water until desired consistency is reached.

MRS. HAROLD LANGENDERFER





### *Swiss Fondue*

Although this is a main dish in Europe, it makes a wonderful hors d'oeuvre for a winter cocktail party. It is made in a chafing dish.

1 lb. Swiss cheese  
3 T flour  
1 garlic bud  
2 C dry white wine

3 T kirsch  
1 loaf French bread, sliced  
and spread with garlic butter

Cut cheese in small cubes, dredge with flour. Rub chafing dish with garlic. Put wine in chafing dish and heat. Just before this boils, add cheese a bit at a time until all is melted. Add salt and pepper to taste and kirsch. Cut bread slices into cubes and toast them briefly in the oven.

Guests dip the bread into the fondue with cocktail toothpicks. The fondue should be served immediately but it can be kept a time by placing it in a pan of hot water which is not allowed to boil. Serves 15.

MRS. E. G. OWENS

### *Asparagus Cornets*

Mayonnaise  
2 14-oz. cans green asparagus spears  
(each contains 16-26 spears)

1 loaf very thinly sliced bread with  
crusts removed (your local baker  
will provide this on special order)

Drain asparagus thoroughly. Spread bread slices with mayonnaise. Roll one asparagus spear in a slice of bread, starting at the corner so that the green top shows when the bread is completely rolled. Mayonnaise holds this pretty, popular, party sandwich together. Makes approximately 40 sandwiches.

MRS. JAMES EARL SOMERS

### *Lobster Canapés*

White bread  
Butter or margarine  
1 medium can lobster

Hellman's mayonnaise  
Grated cheese

Cut 1½-inch rounds of white bread; spread one side with butter or margarine and brown under broiler. Cool and store in tight container until ready for use.

Pick over lobster carefully to remove all hard shell. Break up into small pieces. Add just enough mayonnaise to make it stick together. Using a teaspoon, put enough of the lobster on each round to stand up about one-





half inch above bread. Sprinkle grated cheese over the top of each and broil until bubbly and light brown. Will make about 25 to 30 canapés.

MRS. HENRY C. HURLBURT

### *Shrimp Butter*

- |  |  |
|--|--|
| 1 lb. cooked shrimp, cleaned<br>and deveined | 1 medium to large onion<br>(vary according to taste) |
| 1 large stalk celery                         | ½ C butter (1 stick), melted                         |

Run shrimp, celery, and onion through fine blade of meat grinder. Mix with melted butter, and pack into small loaf pan—about 3-cup size. Bake at 250° for 25 minutes. Refrigerate until cold. Unmold and serve as canapé with sesame-seed crackers.

MRS. B. D. BARKER

### *Shrimp Dip or Spread*

- |                           |                                    |
|---------------------------|------------------------------------|
| 2 3-oz. pkg. cream cheese | 2 t lemon juice                    |
| ⅓ C mayonnaise            | ¼ t Worcestershire sauce           |
| 3 T chili sauce           | 1 C (or ½ lb.) cooked fresh shrimp |

Blend cheese with seasonings. Add finely chopped shrimp. Refrigerate until ready to use as dip with potato chips or vegetable sticks or as a spread with crackers.

MRS. BERNARD BOYD

### *Crab Meat Dip*

- |                       |                           |
|-----------------------|---------------------------|
| 1 lb. Velveeta cheese | 3 T sherry                |
| ½ lb. butter          | Dash Worcestershire sauce |
| 1 lb. best crabmeat   | Dash Tabasco              |

Melt cheese and butter in double boiler. Add crabmeat. Stir in sherry—just enough to season. Add Worcestershire sauce and Tabasco. Serve hot, with toasted onion rounds or Fritos. Also good for luncheon served on rice. It will serve quite a few at cocktail party as a dip and about 8 or 12 for lunch.

MRS. E. B. CRAWFORD

### *Cebiche de Corvina*

This marinated fish is served, in Peru, with boiled yams and tender ears of corn on a garnish of lettuce leaves. In Chapel Hill it is an hors d'oeuvre.

- |   |                       |
|---|-----------------------|
| 1 fillet of corvina<br>(fillet of bass or flounder) | 1 t ground hot pepper |
| Salt and pepper                                     | Juice of 3 lemons     |
| 2 big onions  | 2 fresh green peppers |





Cut fish into bite-size pieces, add salt and pepper, finely sliced onions, ground hot peppers, lemon juice, and slivers of fresh peppers and marinate four hours.

The lemon juice "cooks" the fish. It may be necessary to increase the amount of lemon juice to completely cover the fish.

To serve the cebiche, lift pieces from the lemon juice to the serving plate and provide cocktail picks so each guest can help himself.

MRS. JAMES W. WOODS

### *Pickled Shrimp*

2½ lb. shrimp	7 or 8 bay leaves
½ C celery tops	1¼ C salad oil
¼ C mixed pickling spices	¾ C white vinegar
3½ t salt	2½ t celery seed
2 C thinly sliced onions	Dash Tabasco sauce

Mix ingredients together and let stand in refrigerator for 24 hours. Will keep for a week in refrigerator. This may be served as a canapé eaten from serving dish with cocktail toothpicks or in individual dishes with individual hors d'oeuvres forks.

MRS. E. G. OWENS

### *Easy Punch*

4 6-oz. cans frozen orange juice	2 #5 cans pineapple juice
1 5-oz. can frozen lemon juice	2 qts. ginger ale

Prepare orange juice according to directions on cans. Mix all fruit juices. Pour over a block of ice when ready to serve and add ginger ale. Makes about 50 punch cups.

MRS. WILLIAM B. AYCOCK

### *Fruit Punch*

This unusually good and easy-to-serve punch is made of one part each of orange juice, lemonade, pineapple juice, sweetened tea, and ginger ale. Pour 1 12-oz. can of frozen orange juice into quart jar and fill with water. Pour 1 12-oz. can of frozen lemonade into quart jar and fill with water.

Pour ½ C boiling water over 4 t instant tea and ¼ C sugar in quart jar; dissolve tea and sugar and fill jar with water.

Refrigerate orange juice, lemonade, tea, 4 C pineapple juice, and 1 qt. ginger ale. When ready to serve, pour all directly into punch bowl and add ice or some of the punch frozen in a mold. This amount will serve only about 25 usually because almost everyone takes two cups.

**Caution:** Do not put ice directly into glass bowl before punch as it may crack the bowl.

MRS. CORYDON SPRUILL





### *Mocha Ice Cream Punch*

30 C cold coffee  
2 qts. cold dairy chocolate milk

½ gal. vanilla ice cream

Make instant coffee—1 rounded teaspoonful to a cup of water—and chill it. Mix the coffee and chocolate milk and pour into punch bowl; add the ice cream in a block. Stir gently and serve in punch cups. Serves 20–25 (about 50 punch cups).

MRS. CORNELIUS O. CATHEY

### *Tomato Cocktail*

1 green pepper  
1 large onion  
1 C celery  
3 T sugar  
1 T salt

2 bay leaves  
1 hot pepper  
½ C vinegar  
1 46-oz. can tomato juice

Chop the vegetables medium fine. Place ingredients in large mixing bowl or jar and cover with tomato juice. Let stand in refrigerator 24 hours. Strain. (The chopped vegetables may be used for a second “batch,” adding more vinegar, sugar, and salt.) Yield: 8–10 servings.

MRS. ROBERT LEE GLASS

### *Lemon Champagne Punch*

4 6-oz. cans frozen lemonade  
concentrate  
4 6-oz. cans frozen pineapple  
juice

1½ qts. water  
2 qts. chilled ginger ale  
1 qt. sparkling water  
1 bottle dry champagne

Reconstitute the lemonade and pineapple juice, using the 1½ qts. water; refrigerate until serving time. To serve, pour juices, ginger ale, and sparkling water over a block of ice in a punch bowl. Finally pour in the champagne. As the party progresses, a little more champagne may be needed to retain the effervescence. Makes 50 servings.

MRS. DONALD M. STANFORD

### *24-Hour Punch*

1 doz. lemons  
1 lb. sugar  
1 fifth bourbon whiskey

½ qt. soda water  
½ qt. ginger ale

Squeeze lemons; pour juice over sugar. Add bourbon and small amount of grated lemon rind. Let stand for 24 hours. Before serving, add the soda and ginger ale. This is “potent but good.” This amount should serve 10–12 persons moderately.

MRS. J. B. BALLENTINE





### *Whiskey Sour Punch Base*

$\frac{1}{8}$ C citric acid (obtain from drug store)	1 C sugar
1 C boiling water	1 #2 can pineapple juice
1 6-oz. can frozen orange juice	Ginger ale
1 6-oz. can frozen lemonade	Bourbon

Dissolve the citric acid in boiling water. Add the orange juice and lemonade with 2 cans of water for each. Add the sugar and pineapple juice and blend. To use for punch, add 1 quart of ginger ale to  $\frac{3}{4}$  C of base and  $1\frac{1}{2}$  C of bourbon or to taste. This base may be stored in the refrigerator for 4 or 5 months and used as needed.

MRS. PETER R. YOUNG

### *Ceylon Punch*

5 C orange juice (fresh or frozen)	$1\frac{1}{2}$ pts. grenadine
$7\frac{1}{2}$ C lemon juice (fresh, frozen, or bottled)	6 oz. bitters
6 qts. bourbon whiskey ( $7\frac{2}{5}$ fifths)	3 pts. very strong black tea
$1\frac{1}{2}$ pts. curaçao	6 qts. soda

The tea is used to cut the overly sweet taste of the fruit. It should be very, very strong—boiled black. The base (minus whiskey and soda) may be mixed up in advance, although it will not keep indefinitely.

The ingredients should be combined and poured over a block of ice, the soda added at the last minute. This will serve two or three drinks to 50 people.

JOHN S. CLAYTON

### *Coffee Punch*

This is always a success with coffee lovers—a double stimulant with a pleasing taste.

$\frac{1}{8}$ bourbon	$\frac{1}{8}$ vanilla ice cream
$\frac{1}{8}$ cold coffee	

Mix a sufficient quantity to serve your crowd and serve in a punch bowl.

W. D. PERRY

### *Claret Punch*

$\frac{1}{2}$ lb. sugar	3 slices oranges
$\frac{1}{2}$ pt. lemon juice	3 slices pineapple
1 pt. grape brandy	1 medium bottle
1 gal. claret	maraschino cherries
	2 qts. sparkling water





Dissolve sugar in the lemon juice, claret, and brandy. Pour over a block of ice and float the fruit on top. Just before serving pour in the sparkling water. Makes 50 servings.

MRS. B. A. HOFT

### *Vodka Grapefruit Punch*

- |   |   |
|---|---|
| 1 fifth Vodka (100 proof Old Mr. Boston)        | 1 5-oz. can Minute Maid frozen lemon juice (this is <i>not</i> concentrated—do <i>not</i> dilute) |
| 3 qts. Canada Dry sparkling grapefruit beverage |   |

Chill grapefruit beverage. Thaw lemon juice and refreeze with lemon slices in decorative mold. At serving time, combine Vodka and grapefruit drink in punch bowl. Float in it the frozen lemon juice. The lemon juice is essential since it cuts the sweetness of the grapefruit beverage. This recipe fills about 30 punch cups and refreshes approximately 10 people.

MARSHALL D. SMITH

(Submitted by Mrs. James Earl Somers)

### *Quick Russian Tea*

- |                                 |                                |
|---------------------------------|--------------------------------|
| 1 gal. strong tea               | 1 C sugar (more if desired)    |
| 1 6-oz. can frozen orange juice | $\frac{1}{4}$ box whole cloves |
| 2 6-oz. cans frozen lemonade    |                                |

Mix all ingredients and put on to simmer one-half hour before guests arrive so that the spicy aroma fills the house. Yields 36 punch cups.

MRS. JOHN M. FOUSHEE



# Soups

## *Gazpacho*

- |   |  |
|---|--|
| 1 clove garlic                            | 2 C tomato juice                             |
| 3 lbs. tomatoes, very ripe                | $\frac{1}{3}$ C olive oil                    |
| 2 medium cucumbers, peeled<br>and chopped | 3 T vinegar                                  |
| $\frac{1}{2}$ C minced green pepper       | Salt and pepper                              |
| $\frac{1}{2}$ C minced onion              | Dash of Tabasco or 1 small<br>hot red pepper |

Rub a large bowl with a cut clove of garlic. Peel tomatoes (remove cores) and chop them in rather small pieces. Don't lose any of that precious juice—pour it and the tomatoes into the bowl. Add prepared cucumbers along with the green pepper and onion, and tomato juice. Then add olive oil, vinegar, plenty of salt and pepper (taste it!), and either the Tabasco or a fresh hot red pepper minced into infinitesimal pieces. Chill very thoroughly; serve with an ice cube in each soup cup. Serves 10.

MRS. ERNEST CRAIGE

## *Montreal Cheddar Soup*

- |  |                                 |
|--|---------------------------------|
| 1 T finely grated onion                    | 2 C scalded rich milk           |
| $\frac{1}{4}$ C sweet butter               | 2 C grated sharp Cheddar cheese |
| $\frac{1}{3}$ C flour                      | $\frac{1}{2}$ t salt            |
| 4 C poultry stock (or chicken<br>bouillon) | Dash cayenne pepper             |
|  | White wine (optional)           |

Sauté the onion in the butter. Gradually add the flour, stock, milk, cheese, and seasonings. Heat and stir until slightly thickened and the cheese melted.

White wine may be added just before serving. Garnish with freshly grated nutmeg. Serves 6–8.

MRS. HERBERT BODMAN

## *Quick Borsch*

- |                            |             |
|----------------------------|-------------|
| 2 cans Campbell's consommé | Sour cream  |
| 2 #303 cans beets          | 2 T vinegar |

Pour beet juice into a good heavy saucepan. Run the beets through a sieve or blender. Add them. Add the consommé and salt and pepper to taste. Bring to a boil. Put one large T of sour cream into the soup tureen. Add





two tablespoons of vinegar. Mix well. Pour hot soup over this, stir and serve with generous portions of sour cream.

This borsch is a lovely color and is excellent served chilled in the summer-time. Serves 6.

MRS. LAMBERT DAVIS

### *Borsch*

- |                                  |                  |
|----------------------------------|------------------|
| 2 large beets or 1 #2 can beets  | 1 T sugar        |
| 2 carrots                        | 1 can consommé   |
| 1 or 2 onions, depending on size | 1 C tomato juice |
| 2 T lemon juice                  |                  |

Cook vegetables until tender. Drain and add lemon juice and sugar. Whirl in blender or put through sieve. Add consommé and tomato juice. Blend again. If too thick, add some of the water in which the vegetables have been cooked. Serve either very hot or very cold with a generous tablespoonful of sour cream on each serving and a bit of fresh dill.

MRS. NORMAN ELIASON

### *Cabbage Soup*

- |                           |                     |
|---------------------------|---------------------|
| 1 head cabbage, chopped   | 2 C water (approx.) |
| 1 medium onion, chopped   | 2 T flour           |
| 2 stalks celery, chopped  | 3 T water           |
| 1 C canned whole tomatoes | ½ pt. sour cream    |
| 1 t salt                  | ¼ pt. sweet cream   |
| 1 T butter                |                     |

Cook cabbage, onion, celery, tomatoes, salt, and butter for 15 minutes in enough water to cover. Make paste of flour and remaining 3 T water. Add sour cream to paste and more water, if necessary to form thin syrup. Add to first six ingredients and cook 15 minutes more. Add this mixture very slowly to vegetables, stirring to keep from curdling. ~~Cook 15 minutes more.~~ After heat is off, add sweet cream. Serves 6, which with a sandwich makes a meal.

MRS. JOHN T. MONROE, JR.

### *Instant Soup*

- |                     |                            |
|---------------------|----------------------------|
| 1 can pea soup      | ½ can onion soup           |
| 1 can tomato soup   | 1 pkg. frozen creamed corn |
| 1 can mushroom soup | 1 pt. milk                 |
| ½ can consommé      |                            |

Combine all these ingredients in a saucepan (with some salt and pepper, of course) and let them simmer slowly for 20 or 25 minutes. It can be cooked faster but I think the flavor is better—naturally—if it is simmered





and not rapidly cooked. I serve this with croutons which have been prepared with a little garlic mixed into the butter.

MRS. GERALDINE FOSTER

### *Minestrone*

- |   |  |
|---|--|
| 2 qts. hot water                            | 1 C diced celery                       |
| 3 T vegetable oil                           | 1 C diced onions                       |
| 1½ C tomato juice                           | 1 t basil                              |
| 1 10½-oz. can Campbell's<br>black bean soup | 1 t MSG                                |
| 3 beef bouillon cubes                       | 1 t salt                               |
| 1 #303 can kidney beans                     | Pepper to taste                        |
| 2 C shredded cabbage                        | ¾ C uncooked spaghetti,<br>broken fine |
| 1 C diced raw carrots                       |  |

Place all ingredients except spaghetti in water. Bring to boil, cover and cook for 1 hour, stirring occasionally. Add spaghetti. Cook 30 minutes longer, stirring occasionally. Yields 3 qts.

This meatless soup is a real rib-sticker for a cold winter night.

RAYMOND ADAMS

### *Down East Clam Chowder*

- |   |                                 |
|---|---------------------------------|
| ½ lb. salt pork                         | Pinch cayenne pepper            |
| 2 medium onions, chopped                | ¼ t freshly ground black pepper |
| 3 7½-oz. cans Snow's minced clams       | 1 14-oz. can evaporated milk    |
| 1 12-oz. can Snow's clam juice          | 3 C fresh milk                  |
| 4 large excellent Idaho potatoes, cubed | Salt to taste                   |
| ¼ t paprika                             | Fresh chives (optional)         |

Wash salt pork under tap; trim off rind; dry on paper towels and cut into half-inch cubes. "Try out" pork over low heat until crisp and firm. Set aside, but save half the cleared fat and in this cook the onion until limp. Combine potatoes, clam juice, and clams in stove-to-table pot (I use a 4-quart red enamel-over-iron French one.) Cook until potatoes are still firm but done (8 minutes) and add onions, all seasonings except salt, and cubed pork (called "pork scraps" to the Downeaster). At this point it resembles a clam chowder served on Hatteras. Put in milks. Let it simmer but not boil. Add salt to taste. Chopped chives may be used as a garnish. Serves 6 or 8.

MRS. ISAAC M. TAYLOR



# Meatless Entrées

## *Spanish Eggs*

- |                                      |                               |
|--------------------------------------|-------------------------------|
| 1 T butter                           | 1 C canned tomatoes           |
| $\frac{1}{4}$ C chopped onion        | $\frac{1}{2}$ t salt          |
| $\frac{1}{4}$ C chopped green pepper | 3 hard-boiled eggs, quartered |
| $\frac{1}{2}$ C soft bread crumbs    |                               |

Cook onion and pepper in butter until soft. Add bread crumbs, tomatoes, and salt. Simmer about 14 minutes (until thick). Add eggs and serve on buttered toast. Serves 2-3.

MRS. W. C. COKER

## *Barbecued Lima Beans*

- |   |  |
|---|--|
| 4 C large dried limas                   | 2 T Worcestershire sauce                           |
| Salt to taste                           | $\frac{1}{2}$ t chili powder                       |
| 1 C water in which beans<br>were cooked | Few drops Tabasco                                  |
| $\frac{1}{2}$ C catsup                  | $\frac{1}{2}$ t salt                               |
| 2 T molasses                            | $\frac{1}{2}$ C chopped onion                      |
| 2 T vinegar                             | $\frac{1}{2}$ C chopped bacon, pork,<br>or wieners |

Soak beans overnight and cook with salt in same water until tender. Drain. Combine water and all ingredients, except meat. Pour this sauce over the beans in a 4-quart casserole. Top with meat (can be omitted if another meat is served). Bake about 1 hour at 325°. Serves 8-10.

MRS. CROWELL LITTLE

## *Deluxe Baked Beans*

- |  |                        |
|--|------------------------|
| 1 clove garlic, minced                   | $\frac{1}{2}$ C catsup |
| 1 medium onion, chopped                  | 3 T vinegar            |
| 3 T bacon fat                            | 1 T brown sugar        |
| 2 C canned baked beans                   | 1 T mustard            |
| $2\frac{1}{2}$ C canned kidney beans     | 1 t salt               |
| $2\frac{1}{2}$ C canned green lima beans | $\frac{1}{4}$ t pepper |

Sauté onion and garlic until soft in bacon fat; add other ingredients and place in a large casserole (2-qt. size). Cook at 350° for 45 minutes.

This is nice for informal entertaining or for covered-dish suppers. Serves 8-10 with "seconds."

MRS. J. B. BALLENTINE



### *Red Beans with Claret*

2 cans red beans	1 C claret
1 small bunch of spring onions with green tops	$\frac{1}{4}$ lb. sliced ham, chopped up
2 6-oz. cans tomato paste	1 green pepper

Chop up onions, green pepper and ham. Sauté them in butter until lightly cooked. Add tomato paste and wine and cook for 5 minutes. Add red beans and put all into a covered bean pot. Put in oven and cook at 350° for about 30 minutes. Turn oven down to 200° and leave until ready to serve.

Serve with hot buttered French bread, plenty of claret, a good tossed green salad to follow. This makes an excellent simple party menu.

MRS. LAMBERT DAVIS

### *Sunday Night Cheese*

3 eggs, slightly beaten	1 t salt
2 C milk	$\frac{1}{2}$ t pepper
1 t Worcestershire sauce	$\frac{1}{2}$ t dry mustard
2 C grated cheese	$\frac{1}{2}$ t paprika

Blend all ingredients and pour into shallow 2-qt. casserole which has been lined (bottom and sides) with buttered bread, buttered side down. Bake 30 minutes at 350°. Good with fruit salad.

MRS. BERNARD BOYD

### *Quiche Lorraine*

This is a favorite Sunday night meal—quick, easy, and very good.

1 pie crust recipe	5 eggs
$1\frac{1}{2}$ C Swiss cheese, grated	1 pt. milk
1 lb. bacon, fried	Salt and pepper

Prepare pie crust according to standard recipe and line two 8-inch pans with rather thick crust. Cover bottom with cheese. Crumble bacon over cheese. Beat eggs and milk together and add condiments; pour this over bacon and cheese.

Bake at 400° for 30 minutes or until a silver knife comes out clean. Slice and serve like pie. This can also be baked in one large pan if you like. Makes 12 servings.

MRS. E. G. OWENS



# Seafood

## *Oysters Claremont*

$\frac{1}{2}$ C butter	$1\frac{1}{2}$ C diced celery
1 t English mustard	3 C heavy cream
$\frac{1}{2}$ C chicken bouillon	2 doz. fresh oysters, drained
Parsley, salt, pepper, celery salt to taste	2 T sherry or Madeira

Melt butter; stir in mustard; add stock or bouillon, seasonings, and celery. Cover and cook until celery is tender, about 25 minutes. Add cream, stirring slowly. Bring to boiling point but do not boil. Add oysters; let cook for 3 to 5 minutes, or until oysters are plump and edges curled. Add wine and stir. Keep warm until ready to serve. Serve on toasted bread, garnished with parsley. Serves 6.

MRS. NATHAN WOMACK

## *Oysters and Wild Rice*

$\frac{1}{2}$ C butter	1 T Worcestershire sauce
3 T flour	Dash Tabasco
$\frac{1}{2}$ T prepared mustard	Dash red pepper
$1\frac{1}{2}$ C milk	1 qt. oysters
$\frac{1}{2}$ lb. Cheddar cheese, grated coarsely	$\frac{1}{2}$ 1-lb. box wild rice
$\frac{1}{2}$ t salt	

Make cheese sauce in double boiler by melting butter, blending flour and mustard, adding milk. Stir constantly until it thickens. Add cheese, salt, Worcestershire sauce, Tabasco, and red pepper. Cook until cheese is melted.

Cook rice in salt water until done. Drain. Put layer of cooked rice in buttered casserole (2-quart capacity, preferably the oblong pyrex variety), then a layer of oysters; cover with cheese sauce and repeat until all is used. Bake in 350° oven about 25 minutes. Serves 8.

MRS. W. L. WILEY

## *Scalloped Oysters*

1 qt. oysters	$\frac{1}{4}$ t pepper
4 slices bread	4 T cream
$\frac{1}{2}$ C melted butter	1 t Worcestershire sauce
$\frac{1}{2}$ t salt	Dash cayenne pepper
2 T sherry (optional)	$\frac{1}{4}$ C oyster liquid

Go over oysters carefully for shells. Toast bread and crumble (about 2 cups); toss bread crumbs in melted butter. Sprinkle a layer of crumbs in bottom of greased shallow dish; add a layer of oysters, another layer of



crumbs, and another layer of oysters, ending with buttered crumbs on top. Use no more than two layers of oysters. Mix remaining ingredients together and spoon over oysters. Bake 30 minutes at 425°. Serve hot.

MRS. HUGH T. LEFLER

### *Oysters Williamsburg*

This recipe was given to me by a friend who got it from the Williamsburg Inn. It has brought more comments over the years than almost anything I serve. As a main dish it will serve 4, as a side dish 6 or 8.

$\frac{1}{2}$ C butter	1 onion, finely chopped
$\frac{1}{2}$ C flour (slightly more if the oysters seem especially juicy)	$\frac{1}{2}$ green pepper, finely chopped
$\frac{1}{2}$ t salt	$\frac{1}{2}$ clove garlic, finely minced
$1\frac{1}{2}$ t paprika	1 t lemon juice
$\frac{1}{4}$ t black pepper	1 T Worcestershire sauce
Dash cayenne	1 qt. oysters, picked over
	$\frac{1}{4}$ C cracker crumbs

Melt butter in heavy skillet; add flour and cook 5 minutes (or until light brown), stirring constantly. Add seasonings and cook for 3 minutes. Add vegetables and cook slowly for 5 minutes. Take from fire and add lemon juice and Worcestershire sauce. Add oysters, which have been heated in their own liquor. Put into 2-qt. greased casserole, sprinkle cracker crumbs over the top, and bake at 400° for 30 minutes. Serve immediately.

MRS. HERBERT MCKAY

### *Escalope de Mer*

$\frac{1}{2}$ C butter or margarine	2 C canned sliced mushrooms with juice
$\frac{1}{2}$ C onions, rather finely chopped	$1\frac{1}{2}$ C cleaned and cooked shrimp
$\frac{1}{2}$ C flour	$1\frac{1}{2}$ C cooked scallops, cut in bite-sized pieces
$1\frac{1}{2}$ qts. milk	$1\frac{1}{2}$ C cooked lobsters, cut in bite-sized pieces (I use frozen rock-lobster tails)
2 t celery salt	
Additional salt to taste	
4 eggs, slightly beaten	
3 C grated Cheddar cheese	
$\frac{1}{2}$ C sherry	

Cook onions in butter until golden. Blend in flour over low heat. Add milk and mushroom juice gradually, stirring until thick. Add seasonings. Stir a little hot sauce into eggs and blend this with the rest of the sauce, stirring constantly. Add 2 C cheese and stir until melted. Add mushrooms. Add sherry very slowly, stirring constantly to prevent curdling. Add seafood and mix well. If it looks too thick, add a little milk. Put into large (4-qt.) greased casserole. Top with remaining cheese and paprika. Heat in 350° oven until cheese is melted and slightly brown. Serves 10 generously.





I cook the seafood the day before and do the skillet work in the late afternoon, keeping the scallop warm over very low heat. About 30 minutes before serving I put it in a casserole and into the oven. A green vegetable, crisp salad, French bread, and fruit or lemon dessert go well with.

MRS. GEORGE V. TAYLOR

### *Creole Gumbo*

This is Senator Ellender's (D., La.) recipe, cut down from "recipe for 300."

¼ C bacon fat	3 C chicken broth
¼ C flour	½ pt. oysters (optional)
¼ lb. ham, minced	Juice of 1 lemon
1 C chopped onions	1 bay leaf
½ C chopped celery	1 t thyme
½ C chopped green pepper	½-1 t Tabasco
1 clove garlic, minced	2 T Worcestershire sauce
1 lb. okra, sliced	Several dashes cayenne
1 large tomato, chopped	¼ t black pepper
¼ C chopped parsley	2 t salt
½ lb. best crabmeat	2 t filé powder (available locally in
1 lb. small raw shrimp, cleaned and cooked in 2 C plain salted water (save cooking water)	foods department of Thalhimers' Ellis-Stone)

Prepare and cook shrimp. Make roux of bacon fat and water, browning together over medium heat, stirring constantly. Add ham, onions, celery, green pepper, and garlic. Cook until soft; add remaining vegetables. Cook over medium heat, stirring until okra loses its stringiness. In large kettle heat chicken broth, shrimp liquid, and any crab juice there may be. Add ham, vegetables, and spices and bring to a boil. Lower heat and simmer 2-3 hours. Twenty minutes before serving, add crabmeat and shrimp. If you add oysters (with their liquid), do so not more than 10 minutes before serving. Just before serving, add filé powder. Taste for seasoning, but you probably will need no salt. Be sure it is good and hot with Tabasco. If delayed in serving, this will keep ½ to 1 hour over very low heat, never boiling. Repeat: do not boil again after adding filé powder. To reheat, use double boiler. To serve place ½ C cooked rice in center of soup plate, for each serving, and ladle gumbo around. French bread (with or without garlic butter) and a green salad with mild French dressing, or perhaps a fresh fruit salad, make the meal complete. Serves 6-8.

MRS. NOEL HOUSTON



### *Shrimp Creole Casserole*

- |                               |                               |
|-------------------------------|-------------------------------|
| 1 C green pepper, chopped     | 2 medium onions, diced        |
| ½ C celery, chopped           | 1 T Worcestershire sauce      |
| 1 C rice, raw                 | 1 C mushrooms (optional)      |
| 1 lb. cooked shrimp           | Salt and pepper to taste      |
| 1 lb. American cheese, grated | ½ C slivered almonds, toasted |
| 1 10½-oz. can tomato soup     |                               |

Cover celery and pepper with small amount of water and boil until tender. Cook rice. Combine all the ingredients except almonds, but save a small amount of cheese to sprinkle on top. Put into large casserole. Heat thoroughly at 350°. Top with remaining cheese and almonds. Serves 8.

MRS WILLIAM T. DYE, JR.

### *Shrimp Curry*

- |                       |                                     |
|-----------------------|-------------------------------------|
| ½ C minced onion      | ¼ t powdered ginger                 |
| 5 T butter            | 1 chicken bouillon cube             |
| 6 T flour             | 1 C boiling water                   |
| 2½ t curry powder     | 2 C milk                            |
| 1¼ t salt             | 2½ lbs. cooked shrimp or 4 C canned |
| 1½ t granulated sugar | 1 t lemon juice                     |

Sauté onion in butter in top of double boiler over direct heat until tender. Stir in flour, curry powder, salt, sugar, and ginger. Add bouillon cube which has been dissolved in boiling water. Add milk and cook over boiling water, stirring constantly until thickened. Add shrimp and lemon juice. Heat well and serve over rice with side dishes of one or more of the following to put on top of each serving: chopped candied ginger, shredded coconut, chopped peanuts, chopped almonds, chutney (Major Grey's), chopped bacon, chopped apple, chopped hard-boiled egg.

Serves 6. This is also good made with chicken or turkey.

MRS. EVERETT SCHULTZ

### *Sour Cream Shrimp Curry*

- |  |   |
|--|---|
| 3 T butter or oleo                         | 1½ t curry powder (or more, if you like)                                |
| ¾ C chopped onion                          | 5 cups cleaned and cooked shrimp  |
| 3 cans frozen shrimp soup, slightly thawed | (I use the deveined and peeled frozen ones sold in 1½-lb. plastic bags) |
| 1½ pts. sour cream                         |   |

Cook onion in butter until tender and golden. Add soup; heat and stir until smooth. Stir in sour cream and curry powder. Add shrimp and





heat. Serve over rice to 10 or 12 people. This is a quick and easy dish for a supper party, since the onions can be cooked in mid-afternoon. At serving time merely blend in the remaining ingredients and heat.

MRS. GEORGE V. TAYLOR

### *Quick Company Shrimp*

- |                             |                                       |
|-----------------------------|---------------------------------------|
| 1 T butter                  | 1 C sour cream                        |
| 1 onion, sliced             | $\frac{1}{4}$ C catsup                |
| 1 clove garlic, crushed     | 1 3-oz. can sliced mushrooms, drained |
| 1 10½-oz. can mushroom soup | 2 C cleaned and cooked shrimp         |

Cook onion and garlic in butter until tender. Combine soup, sour cream and catsup and add to onion. Add mushrooms and shrimp. Cook only until heated through. Serve over hot rice to 4.

MRS. JACK ROGERS

### *Shrimp Fried Rice*

- |                          |                                       |
|--------------------------|---------------------------------------|
| 1 bell pepper, chopped   | 1 or 2 lbs. cooked and cleaned shrimp |
| 2 medium onions, chopped | 4 C cooked rice (cook 2 C raw rice)   |
| 2 stalks celery, chopped | Soy sauce                             |
| 4 slices bacon           | 1 #2 can bean sprouts                 |
| 2 eggs                   |                                       |

Fry bacon and sauté bell pepper, onions, and celery in bacon fat. Reserve fried bacon. Add two eggs to vegetables and scramble. To this, add boiled shrimp and cooked rice. Add  $\frac{3}{4}$  bottle soy sauce and bean sprouts. Crumble the bacon slices and stir into the mixture. Serves 6.

MRS. LAYTON McCURDY

### *Shrimp on Spinach*

- |                                 |                         |
|---------------------------------|-------------------------|
| 1½ C shrimp, cooked and cleaned | 1 clove minced garlic   |
| 1 C minced onion                | 1½ t salt               |
| 1 C snipped parsley             | Dash pepper             |
| $\frac{2}{3}$ C salad oil       | $\frac{1}{3}$ C vinegar |

Refrigerate a few hours. Drain and serve on fresh cooked spinach. Serves 6.

MRS. REED RICE



### *Shrimp and Scallops Gruyère*

$\frac{3}{4}$ C butter or margarine	$\frac{1}{4}$ t dry mustard
$\frac{3}{4}$ C flour	2 t tomato paste
3 C milk	3 t lemon juice
12 oz. Swiss Gruyère cheese	1 lb. raw scallops
$\frac{1}{4}$ t garlic powder	2 T butter or margarine
$3\frac{1}{2}$ t salt	$\frac{1}{2}$ lb. sliced mushrooms
$\frac{1}{4}$ t white pepper	1 lb. ( $1\frac{1}{2}$ C) cooked, cleaned shrimp
$\frac{1}{4}$ t monosodium glutamate	2 T diced green pepper

Make a cream sauce in top of double boiler with the butter, flour, and milk. Cut cheese in small pieces and add to sauce; cook and stir until cheese melts. Add 3 t salt and other seasonings, tomato paste, and 2 t lemon juice. Poach scallops for about 10 minutes in water to which you have added the remaining lemon juice and salt. Add  $\frac{1}{2}$  C of this broth to cream sauce. Sauté mushrooms in the 2 T butter and add to sauce. Drain scallops and add with shrimp to sauce. Heat for 10–15 minutes. Garnish top of serving dish with green pepper which has been sautéed until tender in a little butter. Serve with rice or in baked frozen patty shells. Makes 8–10 servings. Shrimp may be cooked early in day; ditto the scallops. Whole mixture may be kept warm in top of double boiler for a half-hour without harm. Serves 8.

MRS. O. A. PICKETT, JR.

### *Shrimp-Crab Casserole*

1 small onion, minced	2 lbs. shrimp, cooked and cleaned
$\frac{1}{3}$ C bell pepper, chopped	(about 3 C)
$\frac{1}{3}$ C celery, chopped	$\frac{3}{4}$ C Durkee's salad dressing
1 lb. crab meat, cooked (about 2 C)	$\frac{3}{4}$ C mayonnaise
	Dash salt

Cook onion, pepper, and celery slowly in butter or margarine until tender, not brown. Then mix all ingredients together and put in buttered casserole (about 2-qt. size). Top with buttered bread or cracker crumbs or crushed corn flakes. Bake 30 minutes at 350°. Serves about 8.

I usually add the Durkee's dressing and mayonnaise in equal amounts slowly, noting the consistency, for sometimes the entire amount given in the recipe seems to make the casserole too soupy. On the other hand the recipe can be stretched by adding more pepper and celery and also cracker or bread crumbs (possibly half a cup).

This is really strictly a seafood dish and not a "one-dish meal" type casserole, for as you see there is no starch such as noodles or spaghetti in the recipe. Even if you add a few cracker crumbs, as I often do, you really need





a starchy vegetable to complete the meal. Also I might say that while usually I dislike to plug brand names, I think the Durkee's dressing is essential, for it seems to contain just the right seasonings so that no other seasoning is needed except a little salt.

MRS. JAMES L. GODFREY

### *Crabmeat au Gratin*

2 T butter	1 egg yolk
2 C lump crabmeat	½ C grated cheese (half American and half Parmesan)
1 T cornstarch	Salt and paprika
1 C cream	

Melt butter; add crabmeat and sauté 3 minutes. Add cornstarch mixed with the cream and egg yolk. Cook until thick; season with salt, pour into buttered casserole, and sprinkle with cheese and paprika. Bake at 350° only until cheese melts. Serve immediately on toast or slices of cold avocado. Serves 6.

MRS. ROLAND McCLAMROCH

### *Baked Crab-Stuffed Avocados*

3 avocados, halved lengthwise	1 t minced onion
1 T lemon juice	Salt, pepper, cayenne to taste
1 C rich cream sauce	Sherry to taste
½ lb. cooked crab meat	1 C grated sharp cheese

Sprinkle halved avocados with lemon juice. Add crab meat, onion, seasonings, and sherry to cream sauce. Place avocados in baking dish filled with a half-inch of water in bottom. Fill avocados with crab mixture. Sprinkle cheese on top. Bake in oven, uncovered, at 350° for 20 minutes. Serves 6.

MRS. WINSTON BROADFOOT

### *Baked Scallops*

4 T flour	½ T minced parsley
¾ t salt	½ T scraped onion
⅛ t pepper	1 T lemon juice
1½ pts. scallops	1 t meat sauce
⅓ C butter or margarine	Sliced lemon

Sift together flour, salt, and pepper and mix in minced parsley. Wash and drain scallops, dip in melted butter or margarine, and roll in flour mixture. In well-greased baking dish put a layer of scallops, with a little space between each scallop. To remaining butter add onion, lemon juice, and



meat sauce. Pour this mixture over scallops in baking dish and bake about 15 min. or until brown, at 350° to 375°. Serves 4.

MRS. LAYTON McCURDY

### *Zucchini and Clams*

2 C cooked, mashed zucchini squash	1 can minced clams
1 egg, well beaten	Bread crumbs, enough to soak up clam juice
Salt and pepper to taste	$\frac{3}{4}$ C Parmesan cheese

Combine squash, eggs, clams, bread crumbs, and seasonings, and bake in a greased 1½-qt. casserole at 350° until brown—about 25 minutes. Serves 4.

MRS. REECE BERRYHILL

### *Clam Spaghetti*

$\frac{1}{2}$ C olive oil	1 T sweet basil
$\frac{1}{2}$ C butter	4 T grated Parmesan cheese
6 cloves garlic, finely chopped (if you are not this enthusiastic about garlic, cut down to please your taste)	Pinch dry crushed red pepper
$\frac{1}{4}$ C parsley, finely chopped	Freshly ground black pepper
	10-12 large cherrystone clams, coarsely chopped, or 2 small cans minced clams

Warm olive oil in saucepan; add butter and simmer until melted. Add next 6 ingredients and bring to boiling point. Add clams in their natural liquid and again bring to boiling point. Simmer about 30 minutes. Serve over spaghetti or noodles. (Note: to make red clam sauce, add 1 C tomato sauce when adding clams.)

JAMES E. KING

(Submitted by Mrs. F. W. Klingberg)

### *Fillet of Sole à la Bonne Femme*

$\frac{1}{2}$ lb. sliced fresh mushrooms	1 C (scant) dry white wine
1 onion, sliced	8 T butter
4 sprigs parsley, chopped	2 T flour
Salt, pepper, nutmeg to taste	1 egg yolk
3 large fillets of sole	$\frac{1}{2}$ C heavy cream
1 C chicken broth	

On the bottom of a large, shallow, buttered baking pan place a layer using half the mushrooms, onion, parsley, and seasonings. Place the sole on top. Follow with another layer of mushrooms, onion, parsley, and season-





ing. Pour the chicken broth and wine over and dot with 4 T butter. Cover and cook over moderate heat on top of stove until wine comes to a boil. Do *not* boil.

Place in 350° oven for 10 minutes. Drain liquid into saucepan and simmer until reduced to half its original quantity. Melt remaining butter and thicken with flour. Add this slowly to the liquid, stirring continuously. Blend the egg yolk with cream and stir into the sauce. Pour sauce over the sole and brown well under the broiler. Serves 4-5.

MRS. ERNEST CRAIGE

### *Seafood Casserole*

2 lbs. fish fillets (fresh or frozen)	1 can mushroom soup
Seasonings (peppercorns, cinnamon stick, bay leaf, marjoram)	1 can celery soup
Salt	1½ lb. shrimp, cooked and cleaned (fresh or frozen)
1 sliced onion	¼ C sherry
4 T butter	Cracker or potato chip crumbs
½ lb. fresh mushrooms	Butter

Steam fish fillets (flounder, haddock, perch, etc.) in pressure cooker about 5 minutes with plenty of seasoning, the salt, and onion. Remove fish, strain liquid and reserve. In a skillet cook the mushrooms slowly in the butter until done. Heat soup and dilute with fish liquid and/or cream until proper consistency for sauce. Add shrimp and simmer for 5 minutes. Flake the fish, removing any skin, and add to sauce. Pour into 3-qt. greased casserole. Top with crumbs and dot liberally with butter. Bake about 30 minutes at 350°. Just before serving you may decorate with strips of pimiento, green pepper, capers, or thin slices of boiled egg.

MRS. HAROLD WALTERS

### *Pine Bark Fish Stew*

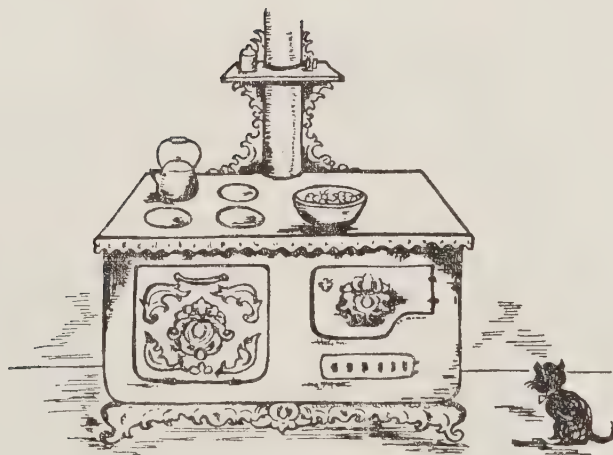
This recipe is a favorite one-dish meal served in the "Pee Dee" area of South Carolina. The "Pine Bark" comes from the fact that it was, and often is, cooked in an old iron wash pot over a fire made from slabs of pine bark.

Fish (Allow one medium size fish per person or one-third pound of fillet per person. The best kind to use is any fresh-water broad fish or salt-water perch or flounder.)	3 6-oz. cans tomato paste
6 medium onions, chopped fine	3 T Worcestershire sauce
3 medium garlic buds, chopped	2 dashes Tabasco
½ lb. fat back or salt pork	1 T parsley, dried or fresh
1 large bottle tomato catsup	½ t rosemary (optional)
2 #303 cans tomatoes	Red pepper to taste (use more than you think you should)
	Salt to taste
	Water—1 or 2 pts. (enough to make soupy consistency)



Slice salt pork and fry until crisp in a large heavy pot, such as a Dutch oven. When pork is crisp, remove and put aside. Sauté onions and garlic in pork fat until clear. Add remaining ingredients except fish. Cover and cook over low heat slowly at least one hour. Drop in fish 30 minutes before serving. Serve in a soup bowl over cooked rice. Serves 12.

LAYTON MCCURDY





# Poultry

## *Roast Wild Duck*

I have heard that some people advocate rare wild duck—if you are of this school, please ignore this recipe.

Soak cleaned ducks in water to which has been added baking soda and salt for 1 to 3 hours. Rinse and dry well. Fill the cavity of the duck with a piece of celery including leaves, a carrot, an onion, an apple (all to be discarded after cooking is completed), and some salt.

Sear duck in hot oil in a Dutch oven or electric roaster set at 500° until browned, turning to brown evenly. Cover tightly, reduce heat to medium low (electric roaster, 250°) and cook 2½ to 3 hours until tender and well done. Salt when half done and turn occasionally. If pan seems quite dry during cooking, add some hot water.

If ducks were very fat, discard some of the excess fat and make gravy of remaining fat and juices. I usually split ducks in two and serve a half to each person.

MRS. MARVIN CHAPIN

## *Chicken with Pineapple*

2 2½-3 lb. fryers, quartered	2 pinches saffron
2 T lime juice	¾-1 t hot pepper sauce
Salt and pepper	½ C seedless raisins or currants
1 C butter or margarine	½ ripe pineapple, cut in 1-inch chunks
½ C tomato paste	½ C fine dry bread crumbs
½ C sherry	2 oranges, thinly sliced

Brush chicken pieces with lime juice; season with salt and pepper. Let stand in refrigerator for 2 hours. Fry chicken slowly in half the butter until tender—about 40 minutes or longer. Remove chicken and keep warm. Add tomato paste, sherry, saffron, hot pepper sauce, and raisins to skillet. Heat this sauce, stirring often. Season to taste. Set aside to keep warm. Sauté pineapple chunks with crumbs in remaining butter for about 5 minutes.

Serve with hot boiled rice. Arrange rice and chicken on a platter and spoon sauce over. Place pineapple chunks over and around chicken. Garnish platter with orange slices. Serves 6-8.

Note: Saffron may be omitted, as it is expensive and sometimes scarce. Canned pineapple chunks may be substituted. But do not omit the lime juice.

MRS. RICHMOND BOND



### *Chicken in Cream*

We had this in a restaurant in Paris. Later I found the recipe in a book of French country cooking.

4 small chicken breasts, split	1 small onion, chopped
3 T butter	Juice of 1 lemon
1 pint heavy cream	1 egg yolk, beaten

Cook chicken pieces in butter with onion, chopped, *without browning*, turning often. When it is nearly done, pour the cream over the chicken, cover, and simmer for about 10 minutes. Remove the chicken to a hot platter. Remove the cream from the heat and add the egg yolk and lemon juice carefully. It should be a smooth sauce. Strain it over the chicken. Serve with rice to 4. I use a large heavy frying pan for preparing this dish.

MRS. ROBERT VOITLE

### *Chicken and Sour Cream*

4 large chicken breasts, halved	$\frac{1}{4}$ - $\frac{1}{2}$ C sherry
$\frac{1}{2}$ pt. sour cream	1 can cream of chicken soup

Combine soup, sour cream, and sherry. Pour over chicken breasts arranged in roasting pan, bake uncovered at 350° for 1 $\frac{1}{4}$  hours. Chicken will brown as it cooks. Serve with noodles or rice.

MRS. REED RICE

### *Chicken Breasts in Cream*

$\frac{1}{4}$ lb. uncooked ham, diced	$\frac{1}{2}$ lb. white seedless grapes
2 lbs. chicken breasts, split by butcher	(may be found in cans)
1 #2 can tiny new potatoes, drained	1 C white wine
$\frac{1}{4}$ lb. fresh mushrooms or 1 buffet-style can	2 C light cream
	3 T butter
	2 T flour
	Salt and pepper

Simmer ham a little in water for 15 minutes. Sauté seasoned chicken breasts in skillet in butter. Transfer to deep buttered casserole. Brown the potatoes in skillet and transfer to casserole. Add ham, drained, to casserole. Slice mushrooms and add to casserole. Add salt and pepper to taste. Make cream sauce in skillet used for chicken: melt the butter, blend in the flour, and stir in half of both cream and wine. Pour cream sauce and remaining cream and wine over all. Bake in 350° oven for 30 minutes. Add grapes and bake 10 minutes more. Serves 4.

Can be made in morning and baked later and also keeps well in a warm oven.

MRS. DAVID P. SCHORR





### *Chicken with Wine and Tomato Sauce*

- |   |  |
|---|--|
| 1 2½-3 lb. fryer, cut up<br>(disjointed legs and thighs<br>may be used) | 1 10-oz. can tomato purée                            |
| 4 bell peppers, cut in wedges   | ½ C dry red wine                                     |
| 3 medium onions, sliced   | ½ lb. mushrooms, fresh or canned                     |
|   | Salt, pepper, garlic powder, and<br>oregano to taste |

Sauté onions and peppers in some oil (olive oil preferred) until half cooked. Rub each piece of chicken with oil and place in a large shallow pan or baking dish. Cover with onions and pepper wedges. Sprinkle with salt, pepper, garlic powder, and oregano. Mix the tomatoes and wine together; add the mushrooms and pour the mixture over the chicken. Bake at 300° for 2 hours. The sauce is delicious over rice or noodles. Serves 4-6.

MRS. JOHN T. SESSIONS

### *Sherried Chicken*

- |                    |                             |
|--------------------|-----------------------------|
| 1 disjointed fryer | Freshly ground black pepper |
| 3 T butter         | ⅓ C sherry wine             |
| Marjoram           | ⅔ C hot water               |
| Salt               |                             |

Melt butter in open roasting pan, add chicken, turning each piece skin side up to cook. Add salt and pepper and a good pinch of marjoram to each piece. Place in a 350° oven for 15 minutes. Now add sherry and hot water. Stir the bottom of the pan and baste each piece. Cook for another 50 minutes, approximately, basting often and adding hot water as needed to keep moist and to have a gravy at the end.

MRS. JOHN THIBAUT

### *A-1 Chicken*

- |                           |                        |
|---------------------------|------------------------|
| 2 T A-1 sauce             | Salt and pepper        |
| 1 stick margarine, melted | ¼ C water or vinegar   |
| 2 T bacon fat, melted     | 1 2½-lb. fryer, cut up |
| Dash Worcestershire sauce |                        |

This is a mild-flavored chicken recipe that children like. Combine first six ingredients into a sauce and coat chicken (fryer or broiler). Put in covered pan and pour any remaining sauce over. Cook at 300° about 1½ hours; makes very good gravy.

MRS. RICHARD DONNAN

### *Coq au Vin Blanc*

This famous French recipe was adapted for us by our American Field Service French daughter, Dagmar Steininger, who lived with us in 1960-61.



$\frac{1}{4}$ C salad oil	1 T brandy, optional
$\frac{1}{2}$ lb. small white onions, peeled	1 t salt
1 clove garlic, finely chopped	$\frac{1}{8}$ t pepper
1 3-lb. frying chicken, cut up	1 t dried thyme leaves
2 T flour	2 t chopped parsley
1 C dry white wine (chablis or sauterne)	1 3-oz. can sliced mushrooms

In a large, heavy skillet, slowly heat salad oil. Sauté onions and garlic for about 5 minutes, until tender. Remove and set aside. Brown pieces of chicken on all sides. Remove chicken and set aside. Remove skillet from heat. Drain oil and fat from skillet. Measure 2 T of this oil and fat and return to skillet. Stir in flour until smooth. Gradually add wine and brandy, stirring constantly until smooth and well blended. Add salt, pepper, thyme, and parsley. Blend well. Add onions, garlic, and chicken. Return to heat. Simmer, covered, until chicken is almost tender. Add mushrooms. Simmer another 10 minutes. Serves 4 or 5 people.

For large crowd, this can be done in a casserole or roaster. Three chickens will serve 12. After browning chicken and making sauce, arrange pieces of chicken in casserole or roaster; pour sauce and mushrooms over chicken; cover. Put in 300° oven for 45 minutes. This can be kept warm in oven, until ready for serving, as long as necessary and the flavor is in no way impaired.

MRS. WILLIAM A. TERRILL

### *Chicken Cacciatore*

2 chickens (fryers), quartered	$\frac{1}{2}$ t sugar
Flour	1 t oregano
Salt and pepper to taste	1 t parsley
4 T olive oil or butter	1 t basil
1 large onion, chopped	1 bay leaf
1 stalk celery, chopped	$\frac{1}{4}$ C sherry
1 clove garlic, chopped	2 medium cans V-8 juice

Dredge chicken with flour, add salt and pepper, and brown in skillet; remove. Sauté onion, celery, and garlic in same pan. Add sugar, herbs, and sherry. Cook and stir 5 minutes. Add V-8 juice. Place chicken in casserole, pouring sauce over each layer. Bake covered for 1 hour at 350°. Serve with rice or noodles. This is delicious the second day.

MRS. JOHN THIBAUT

### *Chicken Italian*

6 chicken breasts (or parts of your choice)	1 10½-oz. can tomato purée or 1 8-oz. can tomato sauce
6 whole peeled potatoes	$\frac{1}{8}$ t garlic powder (or fresh garlic)
1 green pepper, cut in rings (optional)	2 t ground thyme
Salt and pepper to taste	$\frac{1}{2}$ C chopped parsley (dehydrated or fresh)
	$\frac{3}{4}$ -1 C Parmesan cheese





Place chicken in a casserole about 10 x 14. Arrange potatoes on top, then green pepper rings. Salt and pepper. Add remaining ingredients according to order given. Cover and bake  $2\frac{1}{2}$  to 3 hours at  $350^{\circ}$ . Serve with hard rolls or French bread, a green tossed salad, and a fruit dessert. Serves 4-6.

This is an easy company dish that keeps beautifully when the dinner hour is delayed. I also recommend it highly as a "busy-day" meal. It's fool proof!

MRS. BILLY ARTHUR

### *Chicken Molé*

(Mexican)

1 large hen	1 T (or more) chili powder
$\frac{1}{4}$ C chicken fat	$1\frac{1}{2}$ t salt
$\frac{3}{4}$ C chopped onion	2 C chicken broth
1 clove garlic, minced	1 6-oz. can tomato paste
$\frac{1}{2}$ C green pepper, chopped	$\frac{1}{4}$ C raisins
2 T flour	$\frac{1}{2}$ C almonds
$\frac{1}{4}$ t cinnamon	$\frac{1}{2}$ square unsweetened chocolate
$\frac{1}{4}$ t cloves	8 soda crackers or 2 slices dry bread

Boil hen until very tender; remove meat from bones and cut into rather large pieces. Skim off fat and reserve stock. Reserve better pieces of skin. Sauté vegetables in chicken fat until onion is soft. Stir in flour and cook a few minutes. Add condiments. Stir in the broth and tomato paste until smooth. Cook until thickened.

Grind raisins, almonds, chocolate, chicken skin, and crackers. Add this to the skillet mixture. Simmer for 30 minutes. Taste for chemical heat. If not really, truly hot, add a few drops of Tabasco and more chili powder. If sauce appears too thick (and it will be!), add chicken stock to thin—it should be just medium thick. Add chicken as soon as you are satisfied with flavor. Remember, the chicken will take a lot of "heat" from the sauce onto itself, and all should be quite fiery.

Serve with plain hot rice and a cool salad of avocado, ripe olives, grapefruit, and green grapes with lettuce and mild French dressing. Tortillas or thin, crisp corn sticks (or hush puppies) make good accompaniments. Ice cream or sherbet with light cookies is an appropriate dessert. Serves 8.

MRS. NOEL HOUSTON

### *Chicken Teriyaki*

$\frac{2}{3}$ C soy sauce	2 T sugar
$\frac{1}{4}$ C white wine	$\frac{1}{2}$ T ginger
1 clove minced garlic	1 $2\frac{1}{2}$ -lb. chicken, cut up



Combine first five ingredients. Marinate chicken in this sauce for 1 hour. Bake at 325° for 1 hour, basting several times while cooking.

MRS. WILLIAM T. HERZOG

### *Almond Chicken*

(Chinese)

2 chicken breasts	3 t cornstarch
1 tomato	4 T cooking oil
1 small stalk celery	1 clove garlic or ½ t garlic
1 small can bamboo shoots	powder
½ C blanched almonds	1 t Ac'cent
1 medium onion	¼ C water
1 small can mushrooms	2 t soy sauce

Cut everything into bite-sized pieces. Using ½ t oil, brown the almonds in a skillet. Remove. Use half the remaining oil to sauté for ½ minute the onion, celery, and green pepper. Add salt to your taste and remove vegetables. Pour remaining oil into skillet and when it is hot put in the garlic and chicken, which has been sprinkled with salt, pepper, and 1 t cornstarch. Cook for 1 minute stirring constantly. Then add all other ingredients except water, soy sauce, and remaining cornstarch. Combine these last ingredients and pour the mixture into the skillet with chicken and vegetables. Cook until thick—about ½ minute. Serve with rice. Serves 4-6.

MRS. YI CHU WANG

### *Brunswick Stew*

1 large hen	1 red pepper
2 C grated Irish potatoes	Salt and pepper to taste
3 C diced onions (frozen or fresh)	Worcestershire sauce to taste
2 pkg. frozen small lima beans	(I use 3 oz. of Lea & Perrin)
3 #2 cans tomatoes	Dash prepared mustard
2 C grated cabbage	3 T bacon drippings or butter
½ C celery	1 #303 can shoe-peg corn

Cook hen the day before. Bone and cut up hen and put back into chicken stock, of which there should be about 2 C. Start stew early in morning, since it takes about 10 hours to cook. Add all vegetables to the stock except corn. Cook on low heat so it bubbles. Stir occasionally. A deep well is excellent for cooking this, but a rack over the unit will help prevent sticking. The last hour of cooking, season with salt, pepper, mustard, Worcestershire sauce, and bacon drippings. Add corn 30 minutes before the stew is done. This recipe makes between 5 and 6 quarts and serves 12 to 14 persons bountifully.

Note: Use blender or meat grinder for cutting up chicken skin. Add stock or tomatoes for extra liquid, if needed.

MRS. CARLYLE SITTERSON





### *Barbecued Chicken*

1 C vinegar  
1 stick butter or oleo  
6 T tomato catsup

$\frac{1}{4}$  C water  
1 t crushed red peppers  
8 pieces chicken or 1 fryer

Combine sauce ingredients in saucepan and cook five minutes. Salt chicken and place in broiling pan, skin side down. Spoon sauce over and bake in 350° oven for 30 minutes. Reduce heat to 300° and cook 1 hour, basting every 15 minutes throughout cooking time. Turn after 1 hour and sprinkle again with additional crushed red peppers.

MRS. WILLIAM B. AYCOCK

### *Barbecued Chicken*

3 fryers, halved or quartered  
Salt and pepper  
3 onions, sliced thinly  
 $1\frac{1}{2}$  C tomato juice  
 $\frac{1}{4}$  t cayenne pepper  
2 t salt  
 $\frac{1}{4}$  t pepper  
 $\frac{1}{4}$  t dry mustard

$4\frac{1}{2}$  T Worcestershire sauce  
Dash Tabasco  
1 bay leaf  
1 T sugar  
 $\frac{3}{4}$  C cider vinegar  
3 cloves garlic in pieces  
3 T butter

Wash fryers. Sprinkle generously with salt and pepper. Arrange in shallow pan with onions placed over chickens. Cover the bottom of the pan only with hot water so chickens will steam. Bake at 350 degrees for  $\frac{1}{2}$  hour. Turn and bake  $\frac{1}{2}$  hour more. Meanwhile pour tomato juice in sauce pan. Add remaining ingredients and simmer 10–15 minutes. Pour barbecue sauce over chickens (leaving water and juices in the pan to mingle with the sauce). Bake 1 hour longer, basting and turning frequently. The chickens can be cooked partly or wholly ahead of time and reheated.

ANONYMOUS

### *Baked Chicken Puff*

1 can mushroom soup  
 $\frac{1}{3}$  C milk  
 $\frac{1}{2}$  t salt  
2 C diced, cooked chicken or turkey

1 C cooked peas or chopped  
broccoli  
4 eggs, separated  
 $\frac{1}{3}$  C grated Cheddar cheese

Combine undiluted soup, milk, and salt in  $1\frac{1}{2}$ -quart casserole. Add chicken and peas. Bake 10 minutes at 375°. Beat egg whites until stiff. Then beat egg yolks and add cheese. Lightly fold yolks into whites and place on top of chicken mixture. Bake 30 minutes longer. Serves 6.

Meat Puff: Substitute beef, ham, or lamb for chicken. Add  $\frac{1}{2}$  t horse-radish.

MRS. LOUIS VINE



### *Chicken or Turkey Loaf*

- |                                       |                                   |
|---------------------------------------|-----------------------------------|
| 3 C diced cooked chicken<br>or turkey | $\frac{1}{4}$ C chopped pimientos |
| 1 C cooked rice                       | 4 beaten eggs                     |
| 2 C soft bread crumbs                 | 2 t salt                          |
| $\frac{1}{3}$ C diced celery          | $\frac{1}{4}$ t poultry seasoning |
|                                       | 2 C chicken broth                 |

Combine chicken, rice, crumbs, celery, and pimientos. To beaten eggs add salt, poultry seasoning, and broth. Add these to the chicken mixture. Bake in greased 9 x 9 baking dish at 350° for 55 minutes. Cut in squares and serve with mushroom sauce made from 1 can condensed mushroom soup mixed with  $\frac{1}{3}$  C milk and heated. Serves 8-10.

MRS. W. E. PEREZ

### *Chicken and Ham Casserole*

- |   |                                       |
|---|---------------------------------------|
| $\frac{1}{2}$ small Bermuda onion, minced | $\frac{1}{4}$ t grated nutmeg         |
| $\frac{1}{4}$ C butter or margarine       | 6 slices white meat of cooked chicken |
| $\frac{1}{2}$ C sliced mushrooms          | 6 slices boiled ham                   |
| 1 t salt                                  | 1 $\frac{3}{4}$ C hot cream           |
| 1 t paprika                               | 3 or 4 T grated Parmesan cheese       |

Cook onion in butter until tender. Add mushrooms and seasonings and cook for 5 minutes. Arrange chicken and ham in alternating layers in a casserole. Add onions and mushrooms and cream to cover; place in hot oven (400°) for 10 minutes. Cover with grated cheese and return to oven to brown. Serves 6 people.

MRS. NATHAN WOMACK





# Meats

## *Ragoût of Rabbit*

6 slices bacon	$\frac{1}{2}$ C flour
2 onions	$\frac{1}{2}$ t salt
$\frac{1}{4}$ C oil	1 C red wine (not sweet wine)
1 carrot	1 T currant jelly
1 stalk celery, sliced	$\frac{1}{2}$ T lemon juice
Herb bouquet (marjoram, rosemary, parsley, bay)	Speck cayenne
1 rabbit, disjointed (or frying chicken)	$\frac{1}{2}$ C sour cream

Mince bacon and cook just enough to make transparent. Put in earthenware casserole with thinly sliced onion, oil, sliced carrot, sliced stalk celery, and herb bouquet. Put rabbit in paper bag with flour, salt, and freshly ground pepper. Close bag and shake. Put well-floured rabbit in 2-qt. casserole, add wine, cover tightly and cook until meat is tender at 350° (about an hour). Pour off the sauce, add to it the currant jelly, cayenne, lemon juice, and more salt if necessary. Fold in sour cream, reheat, and pour sauce back over rabbit and sprinkle with minced parsley.

MRS. FRANK W. KLINGBERG

## *Red Wine Pot Roast*

3 lbs. boneless chuck roast	6 slices bacon
1 C water	$\frac{1}{4}$ t pepper
1 C claret or Burgundy	6 small whole onions
1 clove garlic	6 carrots cut in half lengthwise
$\frac{1}{4}$ C flour	6 potatoes
1 t salt	Marjoram to taste

Pour wine and water over meat, add garlic and allow to stand for 6 hours but preferably overnight. Remove meat from marinade. Discard garlic, save marinade. Rub meat on all sides with mixture of flour, salt, and pepper. Fry bacon strips and set aside. In bacon fat sear meat on all sides. Pour off excess fat. Add half the marinade. Cover tightly and allow to simmer over low heat for 2½ hours. Water may have to be added from time to time so that there is always 1 C of liquid in pan. Add onions, carrots, and potatoes and cook for another half hour. Just before serving thicken gravy as desired; add marjoram and bacon which has been chopped. This will serve 4-6.

MRS. EMIL CHANLETT



### *Beef à la Mode*

3 lbs. boneless pot roast	Pinch thyme
2 T butter	1 bay leaf
4 thin slices of salt pork, chopped	3 sprigs parsley
2 medium onions, chopped	1 t salt
2 T brandy	½ t pepper
1 veal knuckle (meat left on)	1 C consommé
3 carrots, chopped	1 C dry white wine
1 lump sugar	(Roma wine is all right)

In a large, heavy pot or kettle melt butter and add beef; brown on all sides. Add salt pork and onions and brown well. Add brandy and ignite. Add remaining ingredients. Bring to boil. Cover and simmer for 3 hours or until meat is tender. The broth is delicious hot, or it maybe strained and put overnight in a jar in ice box—discard the fat and serve the jellied broth along with cold meat. Serves 4-6.

MRS. JOHN THIBAUT

### *Mushroom-Onion Pot Roast*

1 can mushroom soup	Salt and pepper to taste
1 pkg. onion soup mix	3-4 lb. boneless rolled chuck roast
2 T Worcestershire sauce	

Place roast in heavy foil large enough to cover meat and lap over for a tight seal. Add all the other ingredients, seal, and bake until done (about 2½ to 3 hours at 350°). Open foil and remove meat. The roast is brown and the gravy ready to use.

MRS. HENRY C. HURLBURT

### *Chip Beef in Sour Cream*

½ lb. chipped beef	Paprika, salt, and pepper to taste
2 T butter	½ C dry white wine
1 pt. sour cream	1-2 T grated Parmesan cheese
1 7-oz. jar or can of artichoke hearts	

Pull the chipped beef into shreds; cover and parboil for 1 minute; drain. Melt the butter over low heat; add sour cream, stirring constantly until lumps have disappeared. Slice artichoke hearts; stir into cream, add wine, seasonings, beef and cheese. Add a little flour paste if too thin. Serve on toast with an extra sprinkle of cheese. Serves 6.

MRS. NORMAN ELIASON





### *Beef Stroganoff*

1½ lbs. lean beef (round steak)	2 C beef bouillon
Salt and pepper to taste	2 T tomato paste
3 T butter	1 T (scant) dry mustard
1 C sliced mushrooms	½ C dry sherry
1 large onion, chopped	1 C sour cream
2 T flour	

Remove all fat and gristle from beef. Cut into thin strips. Dust with salt and pepper and set aside for about an hour at room temperature.

Melt butter in heavy skillet and sauté mushrooms. Remove. Sauté onions in same butter and remove. Add beef to same butter (you may need a little more butter) and sear well. Remove beef and set aside with onions and mushrooms. Add flour to butter and blend. *Slowly* add bouillon, stirring constantly. Blend in tomato paste, sherry, and mustard. Add beef, mushrooms, and onions. Let simmer over low heat for 20 minutes. About 5 minutes before serving, blend in sour cream. Serve over wild rice. Makes 6 servings.

MRS. E. B. CRAWFORD

### *Meatballs Stroganoff*

1½ lb. lean ground beef	¼ C sifted all-purpose flour
¾ C chopped raw onion	1 C sour cream
½ C fine cracker meal	1 can beef consommé
⅛ t garlic powder or 1 clove garlic, minced or crushed	3 T tomato paste
1½ t salt	1 t Worcestershire sauce
¼ t pepper	¼ t salt
½ C milk	1½ C ripe olives, coarsely chopped
3 T cooking oil	⅓ C sherry

Mix first seven ingredients well and shape into 1-inch balls. Brown in oil and drain. Set meatballs aside.

Blend flour into sour cream. Add remaining ingredients except sherry and olives. Put meatballs in sauce and cook covered for 10 to 15 minutes. Just before serving add sherry and olives. Stir to blend and heat. Serve over hot rice or noodles. Serves 6.

MRS. EVERETT SCHULTZ

### *Poor Man's Beef Stroganoff*

2 T salad oil	1 can cream of mushroom soup
1 lb. lean ground beef	1 C dairy sour cream
1 medium onion, chopped	Salt and pepper to taste



Brown meat and onions in oil. Add mushroom soup and cook, covered, over low heat for 20 minutes. Add sour cream and seasonings and heat about 5 minutes. Serve over rice, mashed potatoes, noodles, or what have you.

This quick, easy, delicious recipe gets quite a bit of mileage out of a pound of hamburger, serving 4 to 6.

ANONYMOUS

### *Noodles Marmaduke*

¼ lb. butter	3 T lemon juice
¼ C sliced onions	1 can beef consommé
1 minced garlic clove	1 t salt
2 3-oz. cans sliced mushrooms, drained	¼ t pepper
1 lb. ground chuck	¼ lb. medium-sized noodles
3 T Burgundy wine or sherry	1 C sour cream
	Parsley

Sauté onions, garlic, and mushrooms in hot butter until lightly browned. Add meat, stirring until red color disappears. Stir in wine, lemon juice, consommé, salt, and pepper. Simmer uncovered for 15 minutes. Stir in uncooked noodles. Cook covered for 10 minutes or until noodles are tender. Mix in sour cream, heat quickly. Put mixture into 2-qt. casserole. Sprinkle top with parsley. Heat in 325° oven. Serves 8 to 10.

MRS. JOHN T. MANNING

### *Moussaka*

(Egyptian)

1 1½-lb. eggplant	¼ t pepper
Salt	1 t salt
Flour	¼ t cumin
2 eggs, beaten	1 6-oz. can tomato paste
¼ C salad oil	1½ C water
1 lb. lean ground chuck	½ C yogurt
2 medium onions, chopped	1 T flour
1 t dried parsley	2 eggs
1 bay leaf	2 T Parmesan cheese
½ t paprika	

Peel eggplant and slice into ¼ to ½-inch slices. Sprinkle with salt, dredge in flour, then dip in egg. Fry in salad oil until golden brown. Drain between layers of paper toweling. Set aside.

In large skillet over low heat, place ground chuck, onion, and spices. Stir occasionally and cook until meat has changed color and onion is tender. Add tomato paste plus water. Let simmer about 10 minutes, stirring occasionally.





Arrange one-third of the eggplant slices in bottom of a 2-qt. casserole. Pour over one-third of the meat sauce. Make two more layers the same way.

In a small bowl, beat two eggs with fork; blend in flour, salt, and yogurt. Pour over top of casserole and sprinkle with parmesan cheese. Bake until golden brown—about 30 min. at 350°. Serves 6.

This seems complicated, but like all Middle Eastern food, it is best made early in the day or the day before and heated just before serving time.

MRS. HAROLD LANGENDERFER

### *Minute Steaks Gourmet*

In a blazing hot skillet quickly brown on both sides the minute steaks in butter, so as not to stick. Set steaks aside to keep warm. Now add 2 t more butter and a chopped green onion for each steak you are making. Stir these until softened, then pour into the pan very slowly, stirring all the while, 1 C of *vin rosé* (Roma is fine). Pour this sauce over the meat and serve on toast or what you will.

MRS. PETER G. PHIALAS

### *Scottie's Casserole*

4 C noodles (not over quarter-inch wide)  
1 lb. ground chuck  
1 large onion, chopped very fine  
½ medium green pepper, chopped very fine

1 C (or more if you like) cottage cheese  
1 8-oz. pkg. cream cheese  
½ C commercial sour cream  
2 cans spaghetti sauce  
(I prefer Sauce Arturo)  
3 T melted margarine

Cook noodles following package instructions until almost tender. Meanwhile brown ground chuck in small amount of fat in large frying pan or deep chicken fryer. When completely brown, add spaghetti sauce and remove from heat. Have cream cheese at room temperature and cream it with the cottage cheese and sour cream. Add the chopped onion and green pepper and blend. In a large, deep, greased casserole, put a layer of noodles. Add next a layer of the cheese mixture (use all of it). Then place remainder of noodles on top. Pour over it the melted margarine. Then pour over that the entire meat sauce mixture. Pierce the layers in several places with a long-tined fork so that the sauce can penetrate. Chill for half a day and bake at 350° for an hour. Serves 6—double for a larger party.

MRS. M. R. CARRIKER



### *Beef Casserole for a Crowd*

- |  |   |
|--|---|
| 1 medium onion, chopped  | 4 lbs. ground beef                              |
| ½ green pepper, chopped  | 2 C sea shell macaroni                          |
| ½ C chopped celery   | 2 cans Chef Boyardee spaghetti sauce            |
| 2 boxes fresh mushrooms or 1 large<br>can (save a few whole ones for<br>garnish) | ½ C chopped green olives or<br>hamburger relish |
| ½ C butter   | ½ C chopped pecans or slivered<br>almonds       |
| Garlic salt to taste   | Grated Parmesan cheese                          |

Sauté onions, pepper, celery, and mushrooms in garlic butter. Remove these from skillet and brown ground beef. Cook macaroni according to directions on box. Combine cooked macaroni, sautéed ingredients, ground beef, spaghetti sauce, olives, and pecans. Let simmer ½ hour and transfer to casserole or chafing dish for serving. Sprinkle with Parmesan cheese and garnish with whole mushrooms and green pepper rings. Serves 25.

MRS. DAVID DAVIS

### *Lasagna*

- |                                       |                                   |
|---------------------------------------|-----------------------------------|
| 1 8-oz. pkg. sliced mozzarella cheese | 1 beef bouillon cube dissolved in |
| 1 12-oz. carton cottage cheese        | 1 C hot water                     |
| 1 pkg. Lasagna noodles, cooked        | ¼ t pepper                        |
| 2 T minced onion                      | 1½ t salt                         |
| 1 clove garlic, crushed               | ½ t oregano                       |
| 1 lb. hamburger                       | ½ t basil                         |
| 2 8-oz. cans tomato sauce             |                                   |

Brown onion, garlic and hamburger together. Add remaining ingredients, and simmer 45 minutes, or until rather thick. Using a 8 or 9 inch square baking dish, arrange in layers—sauce, noodles, mozzarella cheese, cottage cheese. Make 3 layers, topping with sauce and grated parmesan cheese. Bake in 400° oven for 20 minutes. Serves 8.

MRS. WILLIAM T. HERZOG

### *Olive-Beef Casserole*

- |                          |                                   |
|--------------------------|-----------------------------------|
| 1 C onion, diced         | 1 C green olives, sliced          |
| 3 C celery, diced        | 1½ lbs. ground beef               |
| 1 green pepper, diced    | 1 8-oz. can sliced mushrooms      |
| 1 can tomato soup        | 1 lb. medium noodles              |
| 1 can tomato sauce       | Salt and pepper to taste          |
| 1 can tomato paste       | 1½ C grated New York State cheese |
| 1 soup can full of water | 1 C chopped almonds               |

Brown onions lightly in small amount of butter. Simmer celery and pepper in mushroom juice and ½ C olive juice. Heat tomato ingredients in another kettle; combine with onion and celery-pepper mixture. Add olives. Brown beef well. Cook and drain noodles. Add seasonings and combine all





of these ingredients. Place in 3-qt. casserole and top with grated cheese and almonds. Bake in 350° oven for 30 minutes. Serves 10 with moderate seconds.

MRS. JOHN S. CLAYTON

### *Mizza Pie*

1 lb. lean ground beef	$\frac{1}{2}$ t oregano
1 small onion, chopped rather fine	$\frac{1}{2}$ C catsup
$\frac{2}{3}$ C evaporated milk	$\frac{3}{4}$ C grated Cheddar cheese
1 t salt	$\frac{1}{2}$ C grated Parmesan cheese

Combine first four ingredients thoroughly and pat into 9-inch pie pan. Sprinkle with oregano, spread with catsup. Cover with Cheddar cheese and then Parmesan cheese. Bake at 350° for 35–40 minutes. Cut into wedges and serve 6. Even children like this mildly Italianesque dish, which goes well with baked potatoes and Italian green beans.

MRS. GEORGE V. TAYLOR

### *Ground Beef Pie*

1 lb. ground beef	$1\frac{1}{3}$ C Minute rice
$\frac{1}{2}$ cup tomato sauce	1 C water
$\frac{1}{2}$ C bread crumbs	$1\frac{1}{2}$ C tomato sauce
$\frac{1}{4}$ C chopped green pepper	$\frac{1}{4}$ C grated cheese
$\frac{1}{4}$ C chopped onion	$\frac{1}{2}$ t salt
$1\frac{1}{2}$ t salt	$\frac{3}{4}$ C grated cheese
$\frac{1}{8}$ t pepper	
$\frac{1}{8}$ oregano	

Mix first eight ingredients well and pat into pie-crust shape in 9-inch pan. Combine next five ingredients and pour into crust. Cover with foil and bake at 350° for 25 minutes. Uncover, sprinkle with remaining cheese, and bake uncovered 10–15 minutes longer.

MRS. W. E. PEREZ

### *Onion Soup Meat Loaf*

2 lbs. lean ground chuck	$\frac{1}{2}$ C catsup
2 eggs, beaten	$\frac{1}{2}$ green pepper, sautéed (optional)
$1\frac{1}{2}$ C bread crumbs	$1\frac{1}{2}$ C scalded milk
1 pkg. onion soup mix	

Mix all ingredients, adding scalded milk last of all. Mold in greased 9 x 5" loaf tin and bake at 350° for 1½ hours. Serves 6–8.

Hint: Be sure and remove from oven quickly as it will spoil the wonderful moist taste of loaf to wait long.

MRS. EDITH P. NYE

### *Vegetable Meat Loaf*

1 lb. ground beef	4 T catsup
$\frac{1}{2}$ lb. ground sausage	1 10½-oz. can vegetable soup
$\frac{1}{4}$ t pepper	1 egg, beaten
$\frac{1}{2}$ t salt	$\frac{1}{2}$ onion, chopped
$\frac{1}{4}$ C bread crumbs	



Mix first eight ingredients and shape into 1½-qt. casserole. Bake 1 hour at 350°. Serves 6.

MRS. ROY LINDAHL

### *Dutch Meat Loaf*

1 egg, beaten	¼ t black pepper
1 onion, cut up	1 t Worcestershire sauce
1½ t dry mustard	
1½ lb. ground beef	2 T dry mustard
1 8-oz. can tomato sauce	2 T brown sugar
¾ C Pepperidge Farm stuffing	2 T vinegar
1½ t salt	½ C water

Mix first eight ingredients and shape into 1½-qt. casserole. Make topping from remaining ingredients and pour over loaf. Bake 1½ hours at 350°. Serves 8.

MRS. Y. Z. CANNON

### *Hamburger-Butterbean Casserole*

1 lb. hamburger	½ C milk
1 onion, chopped	¾ C grated sharp cheddar cheese
½ t salt or to taste	1 pkg. frozen butterbeans, cooked
Pepper to taste	Bread crumbs
1 T flour	

Crumble hamburger and fry until pink color has disappeared. Pour off fat. Add onion and cook until translucent. Sprinkle with salt, pepper, and flour. Stir and add milk and about half of cheese. Mix in butterbeans and cook slowly, stirring until creamy. Pour into 1½-qt. casserole; top with remaining cheese and bread crumbs. Bake in 350° F oven until crumbs brown. Serves 6.

MRS. JOHN L. SANDERS

### *Tamale Pie*

4 T fat	1 egg
½ C chopped onion	1 C whole kernel corn
¼ C chopped green pepper	1½ C canned tomatoes
¾ lb. hamburger (lean)	2 drops Tabasco
½ C catsup	Red pepper, if desired
½ t paprika	½ C corn meal
2 t salt	6 olives, ripe or green, sliced

Cook onions, green pepper, and hamburger in fat. Pour off excess fat. Add other ingredients then and mix well. Pour into 2-quart casserole and





bake at 350° for 30 minutes. If prepared ahead and kept in the refrigerator it is necessary to bake for about 45 minutes. Serves 4.

MRS. ROBERT VOITLE

### *Braised Beef-Brown Horseradish Gravy*

3 T vegetable oil	1 t seasoned salt
1 clove garlic, crushed	¼ t black pepper
1 C chopped onion	2 beef bouillon cubes
2-2½ lbs. round steak	2½ C boiling water
⅓ C flour	2 tomatoes, peeled and cut into wedges

Heat oil in a heavy skillet. Sauté garlic and onion until slightly cooked; remove and reserve. Cut meat into serving-size pieces. Combine flour, salt, and pepper and rub or pound this into all sides of the meat. Brown meat well on all sides in remaining oil in skillet. Remove to oven-proof casserole. Dissolve bouillon cubes in water. Add horseradish, sautéed onion, and garlic; pour over meat; cover. Bake at 350° F. for 2-2½ hours. Remove meat and keep warm. Thicken gravy. Serves about 6 persons.

MRS. JOHN T. SESSIONS

### *Braised Beef Indonesian*

2½ lbs. round steak cut in 1-inch cubes	½ t garlic salt
⅓ C flour	½ t ginger
1 t salt	2 t curry
¼ t pepper	¼ C chopped onion
3 T vegetable oil	½ C chutney
1 can beef broth or consommé	¼ C raisins
	2 tomatoes, peeled and cut into wedges

Dredge the meat in the flour, salt, and pepper, which have been well mixed. Heat oil in heavy skillet. Brown meat. Add all remaining ingredients except tomatoes. Cook 2 to 2½ hours over low heat. Add tomatoes and cook not more than 5 minutes. Serve over hot rice to 6.

MRS. E. P. DOUGLASS

### *Bavarian Style Beef Stew*

2 lbs. lean beef chuck, cut for stew	½ t ground black pepper
2½ T salad oil	1 t salt
1 12-oz. can or bottle beer	Water as needed
1 T instant minced onion	4 ginger snaps, crushed
1 t caraway seed	2 T flour
	½ t Kitchen Boquet



Using a 2-quart saucepan, brown meat on all sides in oil or other shortening. Reduce heat to simmer. Add the beer, onion, caraway seed, pepper, and salt. Cover and simmer for  $1\frac{3}{4}$  to 2 hours, or until tender. Pour off liquid and remove excess fat. Add water to liquid to bring total to 2 C. In a cup, mix ginger snap crumbs with flour and blend in 2 T cold water. Add ginger snap mixture to liquid and return to saucepan with stew. Cook, stirring until gravy is thickened and smooth. Add Kitchen Bouquet. Serve with noodles or mashed potatoes. Makes 4 to 6 servings.

MRS. ARTHUR RINGWALT

### *Hot Beef Sandwiches*

2½ lbs. stew beef (chuck, trimmed and cut into bite-size pieces)	2 large onions, quartered 1 clove garlic, minced
3 T butter	Salt, pepper, and Ac'cent to taste

In a large, heavy kettle add the above ingredients, placing the butter on the bottom. Cover kettle and put on medium-high heat until mixture begins to bubble. Add no liquid. Turn to low heat and simmer for at least 4 hours, keeping tightly covered. The meat is done when it has broken into shreds. Fills 12 warm, buttered hamburger buns.

This makes a delicious, easy, informal-type main dish for a large group. With a green vegetable, relishes, and potato chips, it's a complete meal.

MRS. ROBERT BOYCE

### *Liver with Green Peppers, Chinese Style*

(or how to get your family to eat liver when they really don't like it)

1 lb. calf's liver	4 green onions
Cornstarch	½ C tomato juice or beef stock
Salt	¼ C cold water
Pepper	1 t soy sauce
¼ C salad oil	½ t sugar
1 green pepper	1 T cornstarch

Cut calf's liver in long strips and dust with cornstarch, salt, and pepper. Cook quickly in oil until lightly browned, then add green pepper and onions cut in long strips. Pour in tomato juice or beef stock and cover. Cook 1 minute, then add cold water, soy sauce, sugar, and cornstarch mixed together. As soon as sauce clears and thickens, which is almost at once, serve with rice. The vegetables are not supposed to cook, just to warm through. (Try chicken livers in place of calves liver, with pineapple chunks and almonds added and pineapple juice in place of tomato.) Serves 4.

MRS. FRANK W. KLINGBERG





### *Oriental Beef*

1 lb. breakfast bacon	1 10-oz. can beef consommé
2 large onions, chopped	1 4-oz. can pimiento, cut into strips
1 clove garlic, minced	1½ C celery, chopped
3 lbs. stew beef	1-2 t corn starch
½ t seasoned salt	1 pkg. frozen green peas
⅛ t each thyme, rosemary, ground	2-4 T soy sauce
ginger, coarse black pepper	

Simmer bacon slices in boiling water 10 minutes; drain and dry with paper towels. Spread in large, flat pan and bake in 400° oven until crisp, pouring off fat as it accumulates. Drain, crumble, and reserve.

Brown onions, garlic, and beef in small amount of oil; add all seasonings and consommé and cook until beef is tender. (Pressure cooker method is fine, but I prefer to cook in covered 3-qt. casserole in 350° oven. The liquid becomes more concentrated and the flavor is better.) Add half the pimientos and soy sauce to taste. This much can be prepared a day in advance, since the flavor seems to improve overnight.

One hour before serving, heat casserole in 350° oven. Drain small amount of liquid from beef to cook celery until almost tender—leave it slightly crunchy. When beef is thoroughly heated, thicken with cornstarch that has been stirred in a small amount of juice from celery. (The amount of cornstarch varies. Try adding only part of mixture at first and add more until right thickness is reached—it should not be very thick.) Ten minutes before serving, add green peas, bacon, remaining pimientos and celery. Stir well. Cover and cook until peas are done but still bright green. Add more soy sauce to taste, if needed. Remember to salt lightly throughout because the soy sauce is very salty.

Serve with fluffy boiled rice to 8.

MRS. OLIN T. MOUZON

### *Sweet and Sour Pork*

2 lbs. lean pork, cut into	¼ C vinegar
2 x ½-inch strips	3-4 T soy sauce
½ C water	½ t salt
1 #2 can pineapple chunks	1 small green pepper, cut in strips
¼ C brown sugar	¼ C thinly sliced onion
2 T cornstarch	

Brown pork in small amount hot fat. Add ½ cup water; cover and simmer (do not boil) until tender, about 1 hour. Drain pineapple, reserving syrup. Combine sugar and cornstarch; add pineapple syrup, vinegar, soy sauce, and salt. Mix until smooth. Add to pork; cook and stir until gravy thickens. Add pineapple, green pepper, and onion. Cook 2 to 5 minutes. Serve over hot fluffy rice and pass extra soy sauce. Makes 6 servings.

MRS. JAMES C. WALLACE



### *Pork Chops and Baked Beans*

1½ C navy beans	1¼ t dry mustard
Pinch soda	1 t salt
4 lean pork chops	⅓ C brown sugar
1 med. onion chopped	1 #2½ can tomatoes
1 garlic bud, chopped	¾ C catsup
½ t pepper	

Soak navy beans overnight. Cover with water and add a pinch of soda. Let boil 10 minutes. Drain water off and cover again with cold water. Let boil 10 minutes longer. Drain well. Add the remaining well-mixed ingredients.

Bake in a covered 2-quart baking dish at 275° for four hours or all afternoon. Addition of a little water during baking may be necessary. Serves 4.

MRS. W. E. CREIGHTON

### *Edith's Greaseless Pork Chops*

8 pork chops, cut at least	3 T sweet basil
½ inch thick	¼ C lemon juice
Salt and pepper	⅔ C red wine
¼ C strained honey	

Trim fat from chops and place in a single layer in pan or casserole. Salt and pepper one side and add half the honey and basil. Turn chops and repeat salt and pepper and add remaining honey and basil. Combine lemon juice and red wine. Pour over seasoned chops and bake uncovered at 350° about 1 hour, turning once for even browning. Serves 4-6. These are truly greaseless chops with a flavor I can't describe.

MRS. BILLY ARTHUR

### *Pork Chop and Wild Rice Casserole*

1 C raw wild rice	6-8 sliced mushrooms
8 slices of bacon	1 C consommé
1 onion	Flour, as much as will blend with the
½ t oregano	small amount of fat remaining in
½ t fresh pepper	chop pan
6 thick pork chops	

Prepare wild rice according to instructions on package. Cut bacon into squares, and mince onion. Sauté bacon and onion until bacon is crisp. Add drained bacon and onion to cooked wild rice along with oregano and fresh pepper. Brown the pork chops. Put rice in a casserole and arrange pork





chops on top. Cover and put casserole in a pan of water and bake at 325° F for 1½ hours or until chops are tender.

Now make mushroom gravy in the pan you browned the chops in: Brown sliced mushrooms and stir in flour until browned. Gradually add consommé and stir until thickened. Serve the chops in casserole and pass the gravy. Garnish with parsley for looks. Note: Canned mushroom gravy is a good substitute if stirred and heated in the chop pan. This is a dinner that will wait.

MRS. PETER G. PHIALAS

### *Pork Chops Supreme*

6 pork chops	¼ C brown sugar
Salt and pepper	¼ C water
1 lemon	

Brown pork chops on both sides in frying pan in small amount of oil. Season to taste with salt and pepper. Put chops into a casserole with a thin slice of unpeeled lemon on top of each one. Mix brown sugar and water. Pour some liquid over top of each chop. Cover and bake at 350° about 1 hour. Turn chops once or twice during baking.

MRS. JAMES R. FARLOW

### *Monday Meat Pie*

½ C diced celery	1 C cubed cooked carrots
½ C diced onion	1 C cooked peas or cut green beans
½ C chopped green pepper	1 small can water chestnuts, drained and cut up
2 C cubed left-over roast pork	2 C left-over gravy
1 C cubed boiled potatoes	

Brown the celery, onion and pepper in fat. Mix all the ingredients with the warm gravy and season to taste. Pour into a casserole and top with two slices of bread, which have been toasted, buttered and cubed. Bake about 25 minutes at 400°.

I have tried this recipe with beef, chicken, and turkey, but it tastes best with pork. If you are short on gravy, you can stretch it by making a white sauce, using the liquid from the boiled vegetables (I cube all the vegetables and boil them together for about 10 minutes). What's more, none of the measurements need be exact. A little less green pepper, leave out the celery, etc., but be sure there's plenty of meat and gravy. Incidentally, the water chestnuts give it a nice crisp texture.

MRS. ALDEN SMITH



### *Ham Jambalaya*

- |   |   |
|---|---|
| 2 slices bacon, chopped   | 1 C washed, raw rice  |
| 3 spring onions, chopped—tops and<br>all (or comparable amount of<br>regular onion) | 1 #1 can tomatoes   |
| ½ green pepper, chopped<br>(no seeds)   | 2 C beef broth (canned bouillon<br>or made from cubes)      |
| ½ lb. diced ham (tenderized—<br>may be left-over ham if you have it)                | ¼ t paprika   |
|   | ¼ t thyme   |
|   | ¼ t parsley, chives, basil,<br>or other herbs to your taste |

Sauté bacon, onion, and pepper until light brown. Put all ingredients into a casserole and stir to mix well. Bake in 375° oven until rice is done, stirring occasionally, approximately ¾ hour. I usually start heating ingredients on top of stove before putting casserole into oven. Serves 4.

With this dish, I serve a green salad tossed with French dressing and Italian bread with garlic butter.

MRS. LUANNA E. CRANE

### *Ham Loaf*

- |  |                      |
|--|----------------------|
| 1 lb. ground tenderized ham<br>(may be leftover) | 1 C bread crumbs     |
| 1 lb. ground pork (raw)                          | ¾ C water            |
| ¾ C milk   | ¼ C vinegar          |
| 2 eggs   | ½ t prepared mustard |
|  | ½ C brown sugar      |

Combine first five ingredients and put into 9 x 5 pan. Stud with cloves. Make a sauce from the last four ingredients, heating just long enough to dissolve the sugar. Cover the loaf with a sufficient amount of this sauce and with the remainder baste the loaf frequently as it bakes for 2 hours at 350°.

MRS. LUANNA CRANE

### *Ham Sauce*

- |             |                 |
|-------------|-----------------|
| 4 eggs      | 2 T dry mustard |
| 1 C sugar   | 2 t celery seed |
| ½ C vinegar | ½ t salt        |

Beat eggs slightly. Add sugar, vinegar, mustard, celery seed, and salt. Cook in double boiler until mixture thickens. Add canned milk to thin sauce to right consistency, if necessary. Keep in closed jar in refrigerator.

MRS. ROLLIE TILLMAN

### *Raisin Sauce for Ham*

- |                |                               |
|----------------|-------------------------------|
| ¼ C sugar      | ¼ C seedless raisins          |
| 1 T cornstarch | 4 small pieces stick cinnamon |
| ⅛ t salt       | 8 whole cloves                |
| 1 C cider      |                               |





Mix sugar, cornstarch, and salt and add cider and raisins. Put in spices tied up in a piece of cheesecloth. Cook about 10 minutes, stirring constantly until clear and thickened. Serve hot over ham slices. May be made ahead of serving time. Serves 10-12.

MRS. ROY LINDAHL

### *Ten-Minute Barbecue Sauce*

2 T butter or margarine	2 T brown sugar
$\frac{1}{3}$ C chopped onion	2 T prepared mustard
1 C catsup or tomato sauce	1 T Worcestershire sauce
$\frac{1}{2}$ C water	Salt to taste (very little)
$\frac{1}{4}$ C vinegar	

Melt butter in saucepan and sauté onion. Add remaining ingredients, cover, cook over low heat for about 10 minutes. Makes 2 cups. Delicious over boiled shrimp, spare ribs, chicken, and hamburgers.

MRS. THOMAS B. WINBORNE

### *Glazed Veal*

2 lbs. stew veal	$\frac{1}{3}$ C lemon juice
$1\frac{1}{2}$ t meat tenderizer (plain)	$1\frac{1}{2}$ T Worcestershire sauce
Flour, salt, pepper	$\frac{1}{3}$ C tart jelly (currant, grape, or plum)
$\frac{1}{4}$ C salad oil	2 t dry mustard

Sprinkle meat with tenderizer, turning to coat all sides. Let stand 30 minutes. Put flour and seasonings in paper bag and shake meat in it to coat. Heat oil in skillet with a lid and sauté meat until browned on all sides. Lower heat, cover, and cook for 30 minutes, turning often. With beater or whisk, combine jelly, juice, mustard, and Worcestershire sauce until smooth. Add to skillet and cook, stirring constantly, until veal is completely glazed. Serve with rice or mashed potatoes. Serves 6.

MRS. NOEL HOUSTON

### *Kibbe*

(Lebanese)

2 C burghul (sold locally at Fowler's as cracked wheat pilaf)	$\frac{1}{2}$ t cinnamon
1 clove garlic, minced	$\frac{1}{8}$ t ground cardamom
3 onions	3 T olive oil
2 lbs. finely ground lamb	1 C walnuts, pine nuts, or almonds
1 t salt	Melted butter



Soak burghul in warm water for 15 minutes. Drain. Knead for a minute. Combine with minced garlic, 2 finely chopped onion, 1 lb. lamb, and the salt.

Sauté the remaining onion, chopped, the rest of the lamb, and the spices in the olive oil. When done, add the nuts.

Grease a flat, round baking dish about 10 inches in diameter. Pat in a thin layer of the lamb-wheat mixture (half). Cover with the lamb-nut mixture. Top this with the remaining lamb-wheat mixture. Press down firmly.

With a sharp knife, cut down to the bottom in a diamond pattern and sprinkle with a bit of melted butter and water. Bake until golden-brown—about 30 minutes at 350°. Serve with yogurt. Serves 8.

Variation: Add  $\frac{1}{2}$  C raisins to the meat-nut mixture.

MRS. HERBERT BODMAN





# Relishes

## *Hot Sauce for Avocado*

- |            |                          |
|------------|--------------------------|
| 4 T butter | 2 T water                |
| 4 T catsup | 2 T vinegar              |
| 2 T sugar  | 2 t Worcestershire sauce |
| ½ t salt   | 3 shakes Tabasco         |

Mix all ingredients and heat to boiling point in small sauce pan. Halve avocado and remove stone. Serve sauce hot in a pitcher, to be poured in cold avocado pear at the table. Sauce can be kept in refrigerator and heated again when needed.

This is a perfect first course for a luncheon or summer dinner. People who never liked avocados before confess that this sauce has won them over. Serves 4-6.

MRS. WILMAR M. ALLEN

## *Quick Spiced Peaches*

- |                                  |                   |
|----------------------------------|-------------------|
| 1 #2½ can peach halves and juice | 1 T vinegar       |
| 1 T grated orange peel           | 2 sticks cinnamon |
| 2 T orange juice                 | 1 t whole cloves  |

Combine all ingredients in saucepan. Bring to boil over medium heat. Reduce heat and simmer for 5 minutes. Chill, with peaches immersed in syrup. Drain before serving. Serves 4-6.

MRS. ROBERT LEE GLASS

## *Curried Pineapple*

- |                |                           |
|----------------|---------------------------|
| 1 pineapple    | 4 t curry powder          |
| 2 C sugar      | 3 t quick-cooking tapioca |
| 2 C white wine | ½ C white grapes          |

Peel a fine, fresh pineapple and cut the flesh into finger strips. Canned pineapple chunks may be used—(#2 can). Combine in a saucepan the sugar, wine, and curry powder, which has been mixed to a paste with a little of the wine. Bring this mixture to a boil, stir in the tapioca, and cook for three minutes. Add to this syrup the grapes (canned if no fresh available) and the prepared pineapple. Continue cooking until the pineapple strips are glazed. Serve hot or cold as a condiment for almost anything, but particularly good for a main dish that is bland, such as veal or chicken.

MRS. GERALDINE FOSTER



### *Baked Oranges*

6 medium oranges	1½ C sugar
6 medium cooking apples	3 T melted butter
1 #2 can crushed pineapple	½ C chopped nuts

Cut oranges in half; cut out pulp with sharp knife, leaving thin rind of orange. Peel and chop apples; add sugar, orange juice and pineapple. Cook until very, very thick (several hours). Stuff orange cups with mixture; sprinkle chopped nuts and butter on top. Place in pan filled with enough water to keep from burning. Bake in slow oven (325° F.) about 30 minutes. Makes 12 stuffed oranges with extra filling.

Grand with turkey and ham and can take the place of salad. Can be made ahead and refrigerated, or even frozen—in either case, omit the last step until ready to serve.

MRS. J. B. BALLENTINE

### *Green Tomato Sweet Pickle*

7 lbs. green tomatoes		
2 tubes Lily lime	} or	3 C builder's lime
1 gal. water		2 gal. water
3 pts. heated apple vinegar		
5 lbs. sugar		
1 t each cinnamon, cloves, allspice, ginger, mace, celery seed		

Slice tomatoes ¼ inch thick. Soak slices in the lime-water mixture. Soak 24 hours. Wash in clear water four times 1 hour apart. Drain last time thoroughly. By this time the slices are crisp and brittle. They should be handled carefully to keep from breaking. Pour over them the vinegar, sugar, and spices. Let stand 12 hours. Put on stove and boil slowly 1 hour (counting the time from when the boiling begins). Pack into jars and seal while hot. Makes about 8 pints.

Note: Lily lime may be purchased at most drug stores.

MRS. CLIFFORD LYONS

### *Sweet and Sour Cucumbers*

12 medium cucumbers	½ t pepper
1 medium onion	1 pt. vinegar (you may use ¾ vinegar and ¼ water if you prefer less acid)
2 T salt	1 pint whipping cream
2 C sugar	

Wash, peel, and slice cucumbers and onion. Add salt. Place in mixing bowl or earthen jar. Cover with cheesecloth and plate and a weight. Let stand 6 hours and drain off liquid. Add sugar and mix until dissolved. Then add pepper and vinegar. Stir in cream, unwhipped. Put in refrigerator until cold and crisp, about 24 hours. Serves 12.

MRS. ROBERT LEE GLASS

# Vegetables

## *Asparagus Casserole*

1 #2 can asparagus  
¼ C chopped pimientos  
3 hard-cooked eggs, sliced

Buttered bread crumbs  
1 C medium white sauce  
1 C American cheese, grated

Combine all ingredients except crumbs, top with crumbs, and bake at 350° about 15 minutes. Serves 4-6.

MRS. LINDSAY NEVILLE

## *Green Bean Casserole*

2 pkg. frozen french green beans  
1 10½-oz. can cream of mushroom soup

½ pkg. Lipton's onion soup mix  
Bread crumbs

Cook beans as directed on package; drain, combine with two soups (undiluted) in 1½-qt. casserole. Sprinkle thin layer of fine bread crumbs on top; heat through in oven—15 minutes in 300° oven. Garnish with paprika and parsley. Serves 8 to 10.

MRS. DAVID R. HAWKINS

## *Caraway Cabbage*

2 T butter or margarine  
8 C shredded cabbage  
1 clove garlic, minced (optional)  
¼ C water  
½ C sour cream

1 T sugar  
2 T vinegar  
1 t salt  
1 t caraway seed

Heat butter in skillet. Add cabbage, garlic, and water; simmer about 5 minutes. Cover tightly and steam 10 to 12 minutes. Drain any remaining liquid. Add sour cream, sugar, vinegar, and salt; mix well. Heat thoroughly. Sprinkle with caraway seed and serve immediately. Makes 6 to 8 servings.

MRS. EARL WYNN

## *Chinese Style Cabbage*

1 C shredded cabbage  
1 C celery sliced in thin diagonal slices  
½ C chopped onion

½ C thinly sliced bell pepper mixed  
(use some red pepper, if possible)  
1 C chicken broth

Sauté the raw vegetables in one T of salad oil, just enough to keep from sticking, and stir over a moderate heat in a thick heavy pan. Before there





is any browning add the chicken broth. Cover and steam two minutes. The vegetables should be somewhat limp but not soft. Drain and serve, seasoning with salt and pepper. Serves 3-4.

MRS. PAUL GREEN

### *Melanzane all' Origano*

(Eggplant with Oregano)

2 medium eggplants	Salt and pepper to taste
1 C bread crumbs	1 or 2 T olive oil
$\frac{1}{2}$ C grated Parmesan cheese	1 garlic clove, grated
$\frac{1}{8}$ t oregano	8 peeled tomatoes

Cut the eggplants vertically into quarters. Remove the seedy sections. Cover the "eggplant boat" with tomatoes, bread crumbs, Parmesan, seasonings, and oil. Bake at 350° for 1 hour. Serves 8.

MRS. CARL J. RHINEHARDT, JR.

### *Herbed Onions*

6 mild onions	1 C liquid from onions
Water to cover	$\frac{1}{4}$ t salt
$\frac{1}{2}$ t salt	$\frac{1}{8}$ t pepper
3 T butter	$\frac{1}{2}$ t thyme
3 T flour (heaping)	Ritz cracker crumbs

Peel and slice the onions, cover with water and add salt. Cook until tender and drain, saving liquid.

Make a white sauce using the butter, flour, and liquid from onions. Add seasonings.

Combine onions and sauce. Put in well-greased 1½-qt. casserole and top with Ritz cracker crumbs. Bake at 350° for 20 minutes. Cheese may be added for variety. Serves 6.

MRS. FLETCHER M. GREEN

### *Peas Bonne Femme*

2 pkg. frozen green peas	$\frac{1}{8}$ t white pepper
8 scallions (spring onions), sliced	Dash cayenne
1 head lettuce	$\frac{1}{8}$ t thyme
1 C consommé (canned or made with a cube)	$\frac{1}{8}$ t marjoram
1 t salt	2 T butter
	4 slices crisp bacon, crumbled

Cook scallions in melted butter until tender. Add consommé and bring to a boil. Cook peas in this until tender (about 4 minutes after liquid comes to a boil again). Add lettuce cut into 1-inch cubes. Cover pan and cook about 5 minutes or until lettuce is tender. Add seasonings. If too watery, you may thicken with 1 T flour mixed with 2 T water. Serve very



hot topped with crumbled bacon. Will serve 8 people nostalgic for good French cooking.

MRS. NOEL HOUSTON

### *Bakers' Potatoes*

2 lbs. potatoes	$\frac{1}{2}$ C butter
2 medium onions	1 can consommé (undiluted)
2 T chopped parsley	Salt and pepper to taste

Slice potatoes and onions thinly ( $\frac{1}{4}$  inch) and arrange in shallow pyrex dish, sprinkle with salt, pepper, parsley and dot with butter. Spoon consommé over top of potatoes, having the consommé come nearly to the top of potatoes. Bake at 400° for 1 hour. Serves 6-8.

MRS. CORNELIUS O. CATHEY

### *Brown Rice*

$\frac{1}{2}$ C butter	1 can Crosse & Blackwell
1 C regular white rice	French onion soup
1 can Campbell's bouillon	1 2-oz. can mushrooms

Melt butter in skillet. Brown rice in butter. Pour into greased 2-qt. casserole. Add other ingredients, cover and bake at 350° for one hour. Serves 8.

MRS. ROLLIE TILLMAN

### *Torta*

(Latin Rice Ring)

4 T olive oil	$\frac{1}{2}$ C hot water
1 C raw rice	1 green pepper
2 C hot water	2 eggs
1 t salt	1 t basil
2 T butter	1 t marjoram
1 large onion, minced	1 t thyme
1 clove garlic, minced	$\frac{1}{2}$ C chopped parsley
$\frac{1}{2}$ C dried mushrooms	$\frac{1}{2}$ C grated cheese

Heat 2 T oil in skillet, add rice, brown slowly. Add 2 cups hot water and 1 t salt. Place over low fire, cover tightly and simmer for 20 minutes. Meanwhile put other 2 T oil and butter in another skillet. Add onion and garlic and sauté 10 minutes over low heat. Wash dried mushrooms in lukewarm water, drain, chop and soak them in the  $\frac{1}{2}$  C hot water. Turn rice into bowl, add onions, garlic, mushrooms, and chopped green pepper. Mix well and let stand several hours. When ready to complete dish add remaining ingredients. Season to taste with salt and turn into a buttered 5-cup ring mold. Bake in 325° oven for  $\frac{1}{2}$  hour. Turn onto a hot platter and fill center



with cooked broccoli, carrots, or other vegetables. This makes four generous servings.

MRS. EMIL CHANLETT

### *Baked Patty Pan Squash*

- |                                 |          |
|---------------------------------|----------|
| 1½ lbs. small patty pan squash  | ½ t salt |
| 3 T butter or margarine, melted | Paprika  |
| 1 large clove garlic, crushed   |          |

Cut squash in pie-shaped wedges, 1 inch wide at edge. Add garlic to melted butter. Dip squash wedges in butter to coat. Arrange squash in attractive circles in pie plate. Sprinkle with salt and paprika. Bake in 450° oven about 25 minutes, or until very tender. Serves 4.

MRS. NOEL HOUSTON

### *Squash Soufflé*

- |   |  |
|---|--|
| 1 qt. summer squash (zucchini, patty pan, or yellow crook-neck, sliced and boiled; I use frozen, sliced zucchini) | 3 T butter   |
| 1 onion, grated   | 1 C milk, or milk mixed with juice drained from the squash |
| 4 eggs, separated   | 2 T sugar  |
| 3 T flour   | 1 t salt   |
|   | Pepper to taste  |

Boil the squash, drain, and mash; add the raw grated onion. When cool add the 4 egg yolks and beat all together. It should be thick. Make a thick cream sauce of the butter, flour, and milk. Add sugar, salt, and pepper to this mixture, and then combine with the squash. Beat the 4 egg whites stiff and fold into the squash mixture. Pour into a greased baking dish and bake at 350° for approximately 25 minutes. Serve at once as it may fall, although falling will not hurt the flavor. Serves 8. You may have to experiment a bit about the amount of water or juice left in the squash mixture.

MRS. PAUL GREEN

### *Cheese Squash Soufflé*

- |                      |                                     |
|----------------------|-------------------------------------|
| 2 lbs. yellow squash | 2 T melted butter                   |
| 1 medium onion       | 2 eggs                              |
| ½ C milk             | 2 T sugar                           |
| 1 t salt             | ¼ lb. grated cheese, New York State |
| ¼ t black pepper     |                                     |

Slice and steam squash and onion until tender with small amount of water. Drain any water left after steaming. Mash the onion and squash. Add other ingredients and mix well. Pour into 1½-qt. greased baking dish and sprinkle with cracker crumbs. Bake at 350° for 45 minutes or until set and browned. Serves 6 to 8.

MRS. CORNELIUS O. CATHEY





### *Spinach Savoy*

- |                                  |                      |
|----------------------------------|----------------------|
| 1 pkg. dehydrated onion soup mix | 1 C dairy sour cream |
| 3 pkg. frozen chopped spinach    | $\frac{1}{2}$ t salt |

Cook spinach according to directions on package. Drain. Place soup, cream, and salt in blender until well combined. Add to spinach and mix well. Turn into a 2-qt. casserole and bake at 325° for 20 minutes. Serves 8-10.

MRS. SAMUEL S. HILL

### *Sweet Potatoes Southern*

- |  |  |
|--|--|
| 1 lb., or 3 good-sized, sweet potatoes | Grated nutmeg                          |
| 2 t salt                               | Grated peel of lemon                   |
| 3 eggs, well beaten                    | $\frac{1}{4}$ C brandy or whiskey      |
| $1\frac{1}{2}$ C confectioners' sugar  | (more if desired)                      |
| 3 T butter, melted                     | $\frac{1}{4}$ C citron bits or chopped |
| (more if desired)                      | candied cherries                       |

Scrub the potatoes, cover with boiling water, salted. Cook about 20 to 30 minutes, or until the potatoes may be pierced with a fork. Drain, skin, force through a colander or coarse sieve. Add the beaten eggs, one cup of confectioners' sugar, butter, nutmeg, grated lemon peel and the brandy. Mix well. Pour into a baking dish and bake at 350° about thirty minutes or until the top is lightly browned. Remove from oven and sprinkle the top with the remaining confectioners' sugar and the citron bits. Serves 6.

MRS. PAUL GREEN

### *Herbed Scalloped Tomatoes*

- |   |                      |
|---|----------------------|
| 4 C canned tomatoes                     | 2 T sugar (optional) |
| $2\frac{1}{3}$ Pepperidge Farm stuffing | 2 T butter           |
| 1 small onion, finely chopped           |                      |

Mix together in a buttered two-quart casserole dish the tomatoes, two cups stuffing, the chopped onion and sugar. Top with  $\frac{1}{3}$  C more stuffing and dot with butter. Bake 350° for one hour. Makes 6 to 8 servings.

MRS. L. L. EDWARDS

### *Stuffed Baked Tomatoes*

- |                                |                                       |
|--------------------------------|---------------------------------------|
| 6 medium tomatoes              | $\frac{1}{4}$ t pepper                |
| 3 T chopped onion              | $\frac{1}{2}$ t basil                 |
| $\frac{1}{4}$ C chopped celery | 1 pkg. cooked frozen small lima beans |
| 2 T bacon or chicken fat       | $\frac{1}{2}$ C fine bread crumbs     |
| 1 t salt                       |                                       |

Remove pulp from tomatoes. Discard seeds and juice, but save pulp. Invert tomatoes to drain. Cook onions and celery in fat until tender. Add



cooked limas, bread crumbs, tomato pulp, and seasonings. Stuff tomatoes. Top with additional buttered crumbs. Bake in greased muffin pans at 350° for 30 minutes. You may use succotash—corn and limas—instead of limas alone. Serves 6.

MRS. NOEL HOUSTON

### *Vegetable Casserole*

2 #2 cans small green peas	3 C medium cream sauce
2 # 2 cans green asparagus tips	1 C grated sharp American cheese
1 2-oz. can mushroom pieces	Pepperidge Farm dressing

Butter 3-qt. casserole. Drain vegetables. Place alternate layers of green peas, asparagus, mushroom, cream sauce with cheese melted in, salt and pepper. Repeat layers. Top with Pepperidge Farm dressing. Bake at 325°–350° for approximately 45 minutes. Serves 12.

Variations include using 2 cans mushroom soup diluted with  $\frac{1}{2}$  C milk in place of cream sauce and mushrooms. Also, buttered bread crumbs or corn flakes may be used for the topping.

MRS. CARLYLE SITTERSON

### *How to Make Life Interesting for a Vegetable*

Asparagus: bay leaf, mint, browned sesame seeds  
 Beans, string: curry, rosemary, soy sauce  
 Beans, lima: basil or savory  
 Carrots: ginger, mace, chervil, dill, poppy seed  
 Beets: caraway seeds, clove, or thyme  
 Broccoli: marjoram or nutmeg  
 Cabbage: caraway, cumin, juniper, tumeric, or pickling spices  
 Cauliflower: cardomom, ginger, rosemary, or celery seed  
 Corn: cinnamon, chili powder, or soy sauce  
 Eggplant: chili powder, thyme, or sage  
 Onions: bay leaf, thyme, tarragon, cloves, ginger  
 Peas: coriander or browned sesame seeds  
 Potatoes: mace  
 Spinach: marjoram, nutmeg, or sorrel  
 Summer squash: chervil, dill, mace, ginger  
 Tomatoes: curry, dill, oregano

MRS. HERBERT BODMAN

# Salads

## *Strawberry Salad*

- |   |  |
|---|--|
| 1 pkg. strawberry gelatin   | 1 9-oz. can crushed pineapple,<br>well drained |
| 1 T unflavored gelatin, softened in<br>$\frac{1}{4}$ C cold water | 1 3-oz. pkg. cream cheese                      |
| 1 C boiling water   | $\frac{1}{2}$ C finely chopped pecans          |
| 1 10-oz. pkg. frozen strawberries                                 |  |

Dissolve gelatins in boiling water. While still warm, add the frozen strawberries. Stir well. Add the drained crushed pineapple. Form small balls of cream cheese and roll in chopped pecans. Add these cheese-nut balls to above and fill 5-cup ring mold. Chill until firm. Serves 10 or 12.

MRS. WILLIAM T. DYE, JR.

## *Bing Cherry Salad*

- |   |   |
|---|---|
| 2 small cans dark bing cherries, pitted | 1 T sherry (optional)                                 |
| 1 pkg. cherry gelatin                   | 1 C cherry juice (add water if<br>needed to make 1 C) |
| $\frac{1}{2}$ C hot water               |   |

Mix gelatin with hot water. Add cherry juice and sherry. Dissolve gelatin; cool until it starts to jell. Add well-drained cherries. Pour into ring mold and refrigerate.

- |                                 |                            |
|---------------------------------|----------------------------|
| 2 eggs, beaten                  | 1 envelope plain gelatin   |
| $\frac{1}{2}$ C sugar           | $\frac{1}{3}$ C cold water |
| $\frac{1}{2}$ C lemon juice     | 1 3-oz. pkg. cream cheese  |
| $\frac{1}{2}$ C pineapple juice |                            |

Beat eggs and gradually add sugar, beating in well. Add lemon juice and pineapple juice and cook in double boiler, stirring until thick. Makes a custard. Remove from heat. Mix gelatin with  $\frac{1}{3}$  C cold water. Add to hot mixture. Beat in well-softened cream cheese. Pour on top of thickened cherry gelatin. Refrigerate. Unmold on greens. Serves 8.

MRS. B. D. BARKER

## *Ginger Ale Salad*

- |                           |                                 |
|---------------------------|---------------------------------|
| 1 pkg. strawberry gelatin | 2 C ginger ale                  |
| 1 pkg. lemon gelatin      | 1 6-oz. can frozen orange juice |
| $\frac{1}{4}$ C sugar     | $\frac{1}{2}$ C chopped nuts    |
| 1 C boiling water         | 1 #2 can crushed pineapple      |





Dissolve gelatin and sugar in boiling water. Then add remaining liquids (ginger ale and orange juice). Chill. When this is semi-thick, add pineapple and nuts. Serves 12. This salad is a pale red, so it's especially good at Christmas.

MRS. SAMUEL S. HILL

### *Raspberry Salad*

2 C water	1 pkg. raspberry gelatin
1 cinnamon stick	1 10-oz. pkg. frozen raspberries,
2 cloves	thawed
1 t vinegar	Salt

Boil 1 C of water with the cinnamon stick and cloves. Strain and add the vinegar. Dissolve the gelatin in the hot water and add the remaining water. When slightly congealed, add the raspberries and their syrup. Chill in molds and serve.

MRS. PETER G. PHIALAS

### *Orange Mandarin Congealed Salad*

2 pkg. orange gelatin	2 6-oz. cans frozen orange juice (undiluted)
1½ C boiling water	2 11-oz. cans mandarin oranges and juice

Dissolve gelatin in the hot water. Add the undiluted orange juice and the orange. Refrigerate. This is a rather tart salad and very good with meats. Will serve 8-10.

MRS. CORNELIUS O. CATHEY

### *Dinner Salad*

1 pkg. cherry (not black) gelatin	½ C Burgundy wine
1 bottle less ½ C cranberry juice	½ C grapes, seedless (canned will do)
1 T plain gelatin	½ C chopped nuts
¼ C cold water	½ C chopped celery
1 T red wine vinegar	

Prepare cherry gelatin according to directions. Heat cranberry juice. Soak the plain gelatin in the cold water and dissolve in hot cranberry juice. Combine with cherry gelatin. Add grapes, nuts, and celery (these are variable). Pour into mold. Serves 10-12.

MRS. WALTER H. WHEELER

### *Frozen Pineapple Salad*

1 C pineapple juice	4 slices pineapple, cut fine
2 T flour	2 oranges cut in sections
½ C butter	¼ C chopped nut meats
¼ C sugar	8 maraschino cherries
Pinch of salt	10 marshmallows
1 egg	½ pt. whipping cream
2 T lemon juice	



Make paste of pineapple juice and flour. Add butter, sugar, and salt. Cream together. Cook in top of double boiler for 10 minutes. Add egg, slightly beaten. Continue to cook for a few minutes, stirring continuously. Then cool and add lemon, pineapple, orange, nuts, cherries and marshmallows. Whip cream and fold into mixture. Pour into refrigerator tray and freeze. Serve on crisp lettuce. Serves 6.

MRS. JOHN T. MANNING

### *Dessert Salad*

- |                        |                               |
|------------------------|-------------------------------|
| 1 T unflavored gelatin | 1 3-oz. pkg. cream cheese     |
| ½ C cold water         | 2 T mayonnaise                |
| 1 C heavy cream        | ½ C maraschino cherries       |
| ½ C sugar              | ½ C drained crushed pineapple |

Soften gelatin in cold water; dissolve over hot water and cool. Whip cream and add sugar, cream cheese, and mayonnaise. Add gelatin. Fold in fruits. Pour into individual molds or ice tray and chill until firm. Unmold on crisp lettuce and top each serving with a maraschino cherry. Serves 6.

MRS. ROLAND GIDUZ

### *California Salad*

- |                                 |  |
|---------------------------------|--|
| 1 C sour cream                  | 1 11-oz. can mandarin oranges, drained |
| 2 T mayonnaise                  | 1 can Baker's flake coconut            |
| 1 pkg. miniature marshmallows   | ½ C chopped nuts                       |
| 1 can drained pineapple tidbits |  |

Combine all ingredients; pour into mold and chill at least 4 hrs. Serves 8-10.

MRS. WILLIAM T. DYE, JR.

### *Avocado Ring Mold Salad*

- |  |                      |
|--|----------------------|
| 1 pkg. lemon gelatin (for firmer mixture also add 1 envelope plain gelatin softened in cold water) | 1 t sugar (optional) |
| 1 C hot water  | 1 t salt             |
| 3 T lemon juice  | ½ C mayonnaise       |
|  | 1 C whipping cream   |
|  | 1 C avocado pulp     |

Dissolve gelatin in hot water, let cool. Add lemon juice, salt, and sugar. When the gelatin has reached the consistency of heavy cream, fold in the mayonnaise, avocado, and whipped cream. Pour into 1-qt. ring mold and chill until firm. Serve with fresh fruit sections. A festive but very rich salad mold for holidays. Serves 8-10.

MRS. NATHAN WOMACK



### *Harvest Fruit Mold*

2 C cider	$\frac{1}{4}$ C cold water
2 T lemon juice	$\frac{1}{3}$ C chopped dates
$\frac{1}{3}$ C sugar	1 C diced fresh apple
$\frac{1}{8}$ t salt	1 C diced fresh pear
$1\frac{1}{2}$ T plain gelatin	$\frac{1}{3}$ C chopped English walnuts

Heat cider to simmering. Add lemon juice, sugar and salt; stir until sugar dissolves. Soften gelatin in cold water. Stir this into cider mixture until it dissolves. Add dates; chill until thickened. Fold in apple, pear, and walnuts. Turn into individual molds and chill until firm. Unmold on lettuce leaf and garnish with mayonnaise. Serves 8.

MRS. ROBERT LEE GLASS

### *Harvester Salad*

$1\frac{1}{2}$ C red apples (cored and diced)	$1\frac{1}{2}$ C dates, chopped
3 T lemon juice	$\frac{3}{4}$ C mayonnaise
$1\frac{1}{2}$ C celery, diced	Dash salt

Combine the apples with lemon juice. Blend the apples, celery, dates, and salt with mayonnaise. Serve on crisp lettuce. Serves 6.

MRS. JAMES R. FARLOW

### *Cucumber Mousse*

2 cucumbers	1 T cold water
1 t Worcestershire sauce	1 T hot water
$\frac{3}{4}$ t salt	$\frac{1}{2}$ C heavy cream, whipped stiff
$\frac{1}{2}$ t pepper	Few drops green food coloring
$\frac{1}{2}$ C mayonnaise	1 T chopped chives
1 envelope plain gelatin	

Peel and seed the cucumbers and liquefy in a blender (or press through a sieve if you don't have a blender). Add the Worcestershire sauce, salt, pepper, and mayonnaise. Soften the gelatin in the cold water and dissolve in the hot water. Add this to the cucumber mixture with the whipped cream. Blend well and add a few drops of food coloring, if desired, and the chopped chives. Chill until firm.

This is probably my "most requested" recipe. I suspect this is because it looks so cool and inviting in the summer time and makes such a pretty picture any time of the year. I usually serve it as a ring mold on a platter surrounded by whole tomatoes or tomato wedges on lettuce. It is especially good with cold sliced meats, such as ham or turkey, and adapts very well to a buffet service. It can be made a day ahead, but in this case, do not unmold until just before serving. Serves 4-6.

MRS. HENRY T. CLARK





### *Tomato Aspic Salad*

- |                                |                        |
|--------------------------------|------------------------|
| 1 pkg. lemon gelatin           | 1 T vinegar            |
| 1 $\frac{2}{3}$ C tomato juice | $\frac{1}{8}$ t cloves |
| $\frac{1}{8}$ t pepper         | 1 t salt               |

Dissolve gelatin in tomato juice, which has been brought to boiling point. Add seasonings and pour into molds. To serve top with mayonnaise which has been mixed with chopped celery, olives, cucumbers, or shrimp. Serves 8.

MRS. ROY ARMSTRONG

### *Caraway Tomato Aspic*

- |                                 |  |
|---------------------------------|--|
| 1 $\frac{1}{2}$ T plain gelatin | $\frac{1}{4}$ t salt                       |
| 2 C tomato juice                | $\frac{1}{2}$ t caraway (more if you like) |
| 1 bay leaf                      | 1 C Hunt's tomato sauce                    |
| Celery tops                     | (brand is important)                       |
| 1 onion, sliced                 |  |

Soften gelatin in  $\frac{1}{2}$  C cold tomato juice. Heat remaining juice with vegetables and seasonings and simmer for 15 minutes. Strain. Dissolve gelatin in hot liquid. Add tomato sauce and stir well. Pour into mold and refrigerate until set. Serves 6-8. This is a very piquant salad which goes well with a meal that might otherwise be bland.

MRS. GEORGE V. TAYLOR

### *Congeaed Spring Salad*

- |                      |   |
|----------------------|---|
| 3 C grated cucumber  | 2 C cold water  |
| Salt to taste        | 2 T lemon juice or vinegar                                  |
| 2 pkgs. lime gelatin | 1 C sliced radishes   |
| 2 C hot water        | $\frac{1}{4}$ - $\frac{1}{2}$ C thinly sliced green onions. |

Sprinkle the cucumber with salt and let stand 5 minutes. Drain.

Dissolve gelatin in hot water. Add the cold water and lemon juice or vinegar. Chill. When mixture begins to thicken add the cucumber, radishes, and onions. Chill until firm in 2-qt. mold. Serves 12-16.

MRS. JACK ROGERS

### *Health Salad*

- |                                 |                                  |
|---------------------------------|----------------------------------|
| 2 C chopped cabbage             | 1 T grated onion (optional)      |
| 1 C chopped celery              | Salt and sugar to taste (little) |
| 1 C finely chopped green pepper | Mayonnaise (I prefer Duke's)     |
| 1 C chopped carrots             | 1 pkg. lemon gelatin             |
| $\frac{1}{2}$ C chopped pecans  | 1 $\frac{1}{2}$ C boiling water  |



Combine vegetables with seasonings and mayonnaise to taste and add to gelatin which has been prepared with the boiling water. Pour into 1½-qt. salad mold to congeal. Serves 8-10.

MRS. CROWELL LITTLE

### *Vegetable Salad*

1 #303 can string beans, drained	<i>Dressing</i>
1 #303 can wax beans, drained	¼ C sugar
1 #303 can kidney beans, drained	⅔ C vinegar
1 onion, sliced and separated into rings	⅓ C salad oil
1 diced green pepper	1½ t salt
	½ t pepper

Shake dressing ingredients together and toss with vegetables in a salad bowl. Garnish with crumbled roquefort cheese on top. This salad improves with "mellowing" in the refrigerator. Serves 12.

MRS. ROBERT J. PAGE

### *Green Bean Salad*

3 #303 cans french green beans	1 bunch spring onions
1 #303 can tiny green peas	¼ C almonds
1 small bottle stuffed olives	4 stalks celery

Drain beans and peas very well. Slice the olives and add to the beans and peas. Cut the onions into approximately 2½-inch lengthwise strips and add. Sliver the almonds and add. Cut the celery into matchstick pieces and add. Pour the dressing over the salad and marinate overnight. Drain before serving.

<i>Dressing</i>	
2 C salad oil	½ C confectioners' sugar
½ C vinegar	½ t dry mustard
1 t Worcestershire sauce	Juice of 1½ oranges
¾ t paprika	Juice of 1½ lemons
1 T salt	2 cloves garlic, crushed

Blend all ingredients well.

This is a good salad for dinner parties, and one that men usually like. This should serve at least 8-10 people.

MRS. PETER R. YOUNG

### *Molded Spinach Salad*

6 pkg. frozen chopped spinach	1 T finely chopped parsley
¾ C commercial sour cream	1 T salt
8 T coarsely chopped celery	1 t dried tarragon
6 T grated onion	1 t chervil
2 T vinegar	



Cook spinach according to package directions. Drain well and cool. Add commercial sour cream, celery, onion, parsley, salt, tarragon, and chervil. Mix well. Pack mixture into a 2½-qt. ring mold or custard cups. Chill at least 2 hours. Unmold and serve with sour cream dressing. Decorate base of mold with water cress and peeled sliced cucumbers sprinkled with finely grated carrot. Serves 8–10.

Dressing: Mix 1 C commercial sour cream with 2 T grated cucumber.

MRS. O. A. PICKETT, JR.

### *Cottage Cheese-Spinach Salad*

3 hard-cooked eggs	½ lb. cottage cheese
2 T chopped onions	¼ lb. fresh spinach
Salt and pepper to taste	Mayonnaise
1 medium green pepper, finely chopped	Tomato wedges
½ C chopped celery	Parsley sprigs

Mix onion, green pepper, celery, chopped eggs, and cottage cheese, adding salt and pepper to taste. Add finely chopped spinach (uncooked). Add enough mayonnaise to hold mixture together. Place in a 5-cup ring mold and press firmly. Chill. Unmold and garnish with wedges of tomato and parsley sprigs. Serves 8.

MRS. WILLIAM T. DYE, JR.

### *Wilted Spinach Salad*

2 lbs. young tender spinach	½ t freshly ground pepper
5 slices bacon	3 T sugar
6 scallions, cut into rounds	½ C vinegar
1 hard-cooked egg	½ C water

Wash spinach; remove stems and store in refrigerator. Use only small leaves—the large ones are fine for cooking but not for salad. Do this the day before so the spinach will be crisp. The dressing may be made in advance, but must be reheated to boiling point just before it is added to spinach.

Fry bacon, drain on paper towels, and break into pieces. Add remaining ingredients to bacon fat in skillet and heat to boiling. Immediately pour over spinach; add bacon and toss well. Garnish with two hard-cooked eggs cut into thin slices. Serves 6 to 8.

MRS. ROBERT PHILLIPS

### *Cauliflower Coleslaw*

1 medium head cauliflower, very thinly sliced	<i>Dressing</i>
1 C thinly sliced radishes	1 C sour cream
2 T finely chopped onion	¼ t garlic powder
½ C snipped water cress	1 T Parmesan cheese
¾ t salt	¼ t seasoned salt
Dash pepper	1½ T lemon juice
	2 T salad oil





Toss cauliflower, radishes, onions, and water cress together. Chill. Just before serving toss vegetables with salt, pepper, and salad dressing. Serves 6.

MRS. ROBERT LEE GLASS

### *Tabouli*

(Lebanese)

- |  |                            |
|--|----------------------------|
| 1 C burghul (sold locally at Fowler's<br>as cracked wheat pilaf) | 4 finely chopped scallions |
| 2 C finely chopped parsley                                       | 1-2 t salt                 |
| 1 C finely chopped mint leaves                                   | $\frac{1}{2}$ C olive oil  |
| 1 chopped tomato   | 1 C lemon juice            |

Soak burghul in hot water for  $\frac{1}{2}$  hour. Drain thoroughly and squeeze dry. Set aside.

Combine vegetables. Add salt, olive oil, lemon juice, and burghul. Combine well and serve on greens. Serves 4.

This is time-consuming to make, but the surprising product—filling yet cool, tart, refreshing—is worth while.

MRS. HERBERT BODMAN

### *Ham-and-Cheese Mold*

- |                             |   |
|-----------------------------|---|
| 1 T plain gelatin           | $\frac{1}{2}$ t salt                    |
| $\frac{1}{2}$ C cold water  | $\frac{1}{2}$ t Worcestershire sauce    |
| 1 3 oz. pkg. lemon gelatin  | 1 $\frac{1}{2}$ C diced, cooked ham     |
| 1 $\frac{1}{2}$ C hot water | $\frac{1}{2}$ C shredded Cheddar cheese |
| $\frac{1}{2}$ C mayonnaise  | $\frac{1}{4}$ C chopped green pepper    |
| 1 t vinegar                 | 2 T chopped pimiento                    |
| 2 t horseradish             | 1 t grated onion                        |

Soften plain gelatin in cold water. Dissolve, along with lemon gelatin, in hot water. Blend in mayonnaise, vinegar, and other seasonings. Chill quickly in refrigerator tray until partly firm. Turn into bowl, beat until fluffy. Fold in the ham, cheese, peppers, onion, and pimiento. Chill in mold until firm. Serve on greens. Serves 6.

MRS. ROBERT B. SHARPE

### *Molded Tuna Salad*

- |                         |                                     |
|-------------------------|-------------------------------------|
| 2 T plain gelatin       | 1 C minced celery                   |
| 1 C cold water          | 1 C minced cucumber                 |
| 2 T lemon juice         | $\frac{1}{4}$ C minced onion        |
| 1 t salt                | $\frac{1}{4}$ C minced pimiento     |
| $\frac{1}{4}$ t Tabasco | $\frac{1}{4}$ C minced green pepper |
| 1 C sour cream          | 2 7-oz. cans tuna                   |
| 1 C mayonnaise          |                                     |



Soften gelatin in cold water. Dissolve over hot water and add lemon juice, salt, and Tabasco. Mix well and cool. Add sour cream and mayonnaise and blend until smooth and well mixed. Fold in celery, cucumber, onion, pimiento, green pepper, and tuna. Pour into mold and chill until set. Serves 8-10.

ANONYMOUS

### *Molded Crabmeat Salad*

2 T plain gelatin	$\frac{1}{2}$ C celery, minced
$\frac{1}{2}$ C cold water	$\frac{1}{2}$ C onion, minced
1 10½-oz. can condensed mushroom soup	1 lb. can fresh lump crabmeat
	1 C mayonnaise

Soften gelatin in cold water. Heat soup and in it dissolve the gelatin; mix well. Add crabmeat; mix again. Add mayonnaise; mix well. Mold in round ring mold or in individual molds. Serves 10-12.

Serve with the following sauce:

1 C mayonnaise	$\frac{1}{2}$ t Worcestershire sauce
1 t lemon juice	$\frac{1}{2}$ t red pepper
1 t curry powder	$\frac{1}{4}$ C chili sauce
$\frac{1}{2}$ t finely minced onion	Salt and pepper to taste

Mix well and keep in ice box until ready to serve.

For cocktails, this recipe, molded in ring mold and filled with shrimp, will serve 25 people. Serve with crackers. For a large party, use canned crabmeat or lobster meat, as it is less expensive than the fresh. The sauce recipe is excellent as a dip—for fresh vegetables such as carrots, cauliflower, tomato wedges, etc.

MRS. COLLIER COBB, JR.

### *Molded Shrimp Salad*

1 T unflavored gelatin	$\frac{1}{2}$ C chopped celery
$\frac{1}{4}$ C cold water	1 lb. fresh shrimp (about 1½ C), cooked and cleaned and cut into bite-size pieces if they are large
Juice of 1 lemon	1 small bottle stuffed olives, sliced or chopped
$\frac{1}{2}$ C mayonnaise	2 hard-cooked eggs, chopped
$\frac{1}{2}$ C bottled chili sauce	
$\frac{1}{4}$ t salt	
$\frac{1}{4}$ t Tabasco	
1 T grated onion	

Soften gelatin in cold water and dissolve over hot water. Mix in everything else and mold in refrigerator. I use an 8-inch ring mold and fill the center with ripe olives when serving. Serves 6 polite people or 4 greedy shrimp lovers.

MRS. C. A. KIRKPATRICK



### *Shrimp or Lobster Salad*

3 C cleaned and cooked shrimp cut in half or rock lobster tails in chunks	1 C mayonnaise
2 C sliced celery (fairly thin)	$\frac{1}{2}$ C French dressing
$\frac{1}{2}$ C sliced stuffed olives	Salt to taste
1 t minced onion	Lemon juice to taste

Combine ingredients. Allow to refrigerate several hours before serving for better flavor. Garnish with greens. Serves 6 generously.

MRS. C. R. RANDOLPH

### *Chicken Mousse*

1 5-lb. hen	Salt to taste
2 T plain gelatin	1 C firmly packed finely chopped celery
$3\frac{3}{4}$ C chicken broth	1 C thick mayonnaise
6 T chicken fat	1 C sweet pickle relish
5 T flour	1 C slivered almonds
$1\frac{1}{2}$ t monosodium glutamate	1 C cooked green peas

In deep kettle simmer hen in 5 C of water to which 1 T salt, a large sliced onion, and 1 C celery tops have been added. When very tender, remove meat from bones and refrigerate broth until fat solidifies on surface. Remove all fat and dice the meat.

Soften gelatin in  $\frac{3}{4}$  C cold broth. Make a medium white sauce, using 5 T flour, 6 T chicken fat,  $1\frac{1}{2}$  t monosodium glutamate, salt, and 3 C chicken broth. Pour hot sauce over softened gelatin and stir until gelatin is thoroughly dissolved. When mixture is cold but not thoroughly set, fold in pickle relish, mayonnaise, diced chicken, chopped celery, almonds, and peas. Pour into two 10 x 5 x 3 loaf pans or two  $1\frac{1}{2}$ -qt. molds. To serve, unmold on greens and cut with a sharp knife. Makes 12 generous servings.

MRS. CORYDON SPRUILL

### *Sour Cream Dressing*

$\frac{1}{2}$ C sour cream	$\frac{1}{2}$ t lemon juice
$\frac{1}{2}$ t salt	1 T vinegar
$\frac{1}{2}$ t sugar	Speck cayenne

The cream may be either whipped or plain. Stir the seasonings in gradually. For variation you may add 1 t celery seed for cole slaw, 2 T chives for vegetables, and 1 to 2 T horseradish for cold meats (but omit the vinegar if you use horseradish).

MRS. FLETCHER M. GREEN





### *Sweet-Sour Dressing*

4 T vinegar	1 C mayonnaise
3 T sugar	1 t celery seed

Mix sugar and vinegar. Stir in mayonnaise and whip well. Add celery seed and blend. Stores well. Serve on slaw, fruit, gelatin, cottage cheese, and avocado salads. Makes  $1\frac{3}{4}$  cups.

MRS. JOHN L. SANDERS

### *Paprika Dressing for Fruit Salads*

1 T grated onion	1 C salad oil
1 T dry mustard	1 t celery seed
$\frac{1}{2}$ C sugar	Several T paprika
2 T vinegar	

Mix first four ingredients in bowl with mixer or rotary egg beater. Gradually beat in oil. Add celery seed and enough paprika to make it Really Red. Use freshly opened paprika, else it might be brown. Excellent for avocado and grapefruit salads. Keeps for a long time in refrigerator in closed jar.

MRS. NOEL HOUSTON

### *Roquefort Cheese Dressing*

$\frac{3}{4}$ lb. Roquefort or blue cheese	2 t dry mustard
$1\frac{1}{2}$ C mayonnaise	White pepper to taste
$\frac{1}{2}$ C French dressing, clear	1 t Worcestershire sauce
1 t powdered garlic (scant)	1 t sugar
1 T lemon juice	

Work  $\frac{1}{2}$  pound Roquefort cheese into mayonnaise. Add French dressing and other ingredients, blending well. Allow to stand 12 hours to mellow and blend. Just before serving add remaining cheese in coarse crumbs. Yields 1 pint.

MRS. JAMES R. FARLOW

### *Dressing for Chicken Salad*

14 egg yolks	Dash cayenne pepper
1 t salt	1 C vinegar
1 t black pepper	$\frac{1}{4}$ C butter
1 t celery seed	1 pt. whipped cream
1 t mustard (prepared)	



Beat egg yolks. Add dry ingredients and beat until thick. Bring vinegar and butter to boiling point and slowly beat in egg mixture. Cook until thick. After mixture cools add 1 pint whipped cream. Sufficient dressing for an extra large hen or two small ones.

Cut up chicken, add 1 cup of rich chicken broth. Combine chicken, broth, and dressing with one-third as much celery as chicken.

MRS. DAVID DAVIS



# Breads

## *Orange Marmalade Nut Bread*

- |                      |                                  |
|----------------------|----------------------------------|
| 1 egg, beaten        | $\frac{1}{4}$ C sugar            |
| 1 C milk             | 1 T grated orange rind           |
| 3 C flour            | $\frac{1}{2}$ C chopped pecans   |
| 4 t baking powder    | $\frac{1}{2}$ C orange marmalade |
| $\frac{1}{2}$ t salt |                                  |

Combine egg and milk. Add to dry ingredients, which have been sifted together. Beat thoroughly. Add orange rind and nuts. Stir in marmalade (first insert kitchen scissors into cup and cut up the marmalade well.) Beat again and put into well-buttered 9 x 5 loaf pan. Let stand 20 minutes. Bake at 375° for 1 hour. This makes wonderful toast for tea.

MRS. NOEL HOUSTON

## *Applesauce Nut Bread*

- |                       |  |
|-----------------------|--|
| 2 C flour             | $\frac{1}{2}$ t nutmeg                       |
| $\frac{3}{4}$ C sugar | 1 C chopped nuts                             |
| 1 T baking powder     | 1 egg, beaten                                |
| 1 t salt              | 1 C unsweetened apple sauce                  |
| $\frac{1}{2}$ t soda  | $\frac{1}{4}$ C melted butter or cooking oil |

Mix sifted dry ingredients and nuts. Combine egg, apple sauce, and shortening. Add to dry ingredients and mix just until blended. Bake in 5 x 9 loaf pan at 350° for 50 minutes.

MRS. B. L. WARD

## *Cranberry Fruit Bread*

- |  |  |
|--|--|
| 2 C sifted all-purpose flour                 | Juice and grated rind of 1 orange      |
| 1 C sugar                                    | 2 T melted shortening or salad oil     |
| $1\frac{1}{2}$ t double-acting baking powder | 1 egg, well beaten                     |
| $\frac{1}{2}$ t soda                         | $\frac{1}{2}$ C chopped nuts           |
| 1 t salt                                     | 2 C fresh cranberries, coarsely ground |

Sift together flour, sugar, baking powder, soda, and salt. Combine orange juice, grated rind, melted shortening, and enough water to make  $\frac{3}{4}$  cup; then stir in beaten egg. Pour this mixture into the dry ingredients, mixing just enough to dampen. Fold in ground cranberries and nuts. Spoon into greased loaf pan (9 x 5 x 3) or two smaller loaf pans, spreading it evenly. Bake in a moderate oven (350°) 50–60 minutes. Remove from pan. The bread is very tender and crumbly when fresh. I find it better to put the





cooled bread in the refrigerator overnight before trying to slice it. It freezes very well and slices easily with a sharp knife when completely frozen.

MRS. ROSS SCROGGS

### *Sour Cream Coffee Cake*

$\frac{1}{2}$ C butter	1 t baking powder
1 C sugar	$\frac{1}{2}$ t salt
2 eggs	1 C sour cream
2 C flour	1 t vanilla
1 t baking soda	

Cream butter until soft, add sugar, and cream the mixture until light and fluffy. Add eggs one at a time, beating well after each. Sift dry ingredients together and add to butter mixture, alternating with sour cream. Stir in vanilla. Pour half the batter into greased 9 x 13 pan. Cover this with half the filling made of the following ingredients:

$\frac{1}{3}$ C brown sugar	1 t cinnamon
$\frac{1}{4}$ C sugar	$\frac{1}{4}$ C finely chopped pecans

Pour the remaining batter over the filling and top with remainder of the nut mixture. Bake at 325° for 40 minutes.

[Editor's note: This recipe can be halved very successfully and baked in an 8 x 8 pan for 30 minutes.]

MRS. L. C. NEVILLE

### *Quick Coffee Cake*

1 pkg. (2 doz.) frozen cloverleaf rolls	$\frac{3}{4}$ C light brown sugar
$\frac{1}{2}$ C margarine, melted	$\frac{1}{4}$ C (or more) chopped pecans
1 t cinnamon	

Break rolls apart and thaw slightly. Roll in melted margarine and then in cinnamon and sugar, which have been combined. Pile rolls into greased tube pan and sprinkle with nuts. Let rise until double in size. Bake at 375° about 35 minutes. Leave in the pan a few minutes. Place serving plate on top of pan and invert. The coffee cake will fall out onto plate—one with slightly sloping sides helps the cake retain its shape.

MRS. KENNETH PUTNAM

### *Quick Cinnamon Bread*

2 C flour, sifted	1 t soda
1 C sugar	4 T melted shortening
1 T cinnamon	1 egg
1 t salt	1 C sour milk



Sift together the dry ingredients; set aside about 1 or 2 T for topping. Mix the remaining ingredients into the dry ingredients and pour batter into two small, greased loaf pans. Sprinkle topping over. Bake in 350° oven about 45 minutes.

MRS. JOHN B. SOWTER

### *Pecan Loaf*

$\frac{1}{4}$ C milk	$\frac{1}{4}$ C lukewarm water
$\frac{1}{4}$ C sugar	1 beaten egg
$\frac{1}{2}$ t salt	$2\frac{1}{4}$ C sifted all-purpose flour
3 T butter	1 T melted butter
1 pkg. dry yeast	

Scald milk; remove from heat and add sugar, salt, and butter; cool. Dissolve yeast in  $\frac{1}{4}$  C warm water. Blend in milk mixture. Add beaten egg and  $1\frac{1}{2}$  C sifted flour. Beat until smooth and stir in  $\frac{1}{2}$  C flour. Knead in remaining flour and continue kneading until dough is smooth. Place dough in buttered bowl and turn so that top is buttered. Cover and let rise in warm place until double in bulk. Knead again lightly. Roll the dough into a 12 x 9-inch rectangle. Brush with 1 T melted butter and spread with the following pecan filling:

4 t butter	2 drops lemon extract
6 T light brown sugar	1 C ground pecans
1 egg yolk, beaten	1 T sugar
4 t milk	Dash of cinnamon
2 drops vanilla extract	2 T chopped pecans

Mix butter, sugar, egg yolk. Stir in milk, vanilla, and lemon extract. Blend in 1 C ground pecans. Cut the dough crosswise into three strips, each 4 inches wide. Roll up each strip starting with long side. Place the three rolls side by side in a well-buttered 9 x 5-inch loaf pan. Brush with melted butter. Cover and let rise until double in bulk. Sprinkle top with mixture of remaining sugar and cinnamon. Top with remaining pecans. Bake 35 minutes at 350°

MRS. JACK ROGERS

### *Swedish Tea Ring*

$\frac{1}{2}$ C lukewarm water	Soft margarine
2 pkg. dry yeast	1 C sugar
$1\frac{1}{2}$ C lukewarm milk	4 T cinnamon
$\frac{1}{2}$ C granulated sugar	1 C chopped nuts
2 t salt	1 C raisins
2 eggs	2 C sifted powdered sugar
$\frac{1}{2}$ C soft margarine	2 to 4 T milk
7 to $7\frac{1}{2}$ C sifted flour	1 t vanilla



Soak dry yeast in lukewarm water for about 5 minutes without stirring. While the yeast is softening, mix milk, sugar and salt together in large bowl. Add yeast and stir well. Stir in eggs and  $\frac{1}{2}$  C soft margarine. Add flour in two portions, using the amount necessary to make dough easy to handle. Turn onto lightly floured pastry cloth or board. Knead until smooth and elastic and dough doesn't stick to cloth or board. Place in well-greased bowl, turning to bring greased side up. Cover with damp cloth and let rise in warm place until double in size— $1\frac{1}{2}$  to 2 hours. Punch down. Pull edges to center and turn completely over in bowl. Let rise again until almost double (30 to 40 minutes).

Divide dough into two parts. Roll each into a 9 x 18-inch oblong. Spread each generously with softened margarine. Sprinkle generously with  $\frac{1}{2}$  C sugar and 2 T cinnamon mixed together. Sprinkle chopped nuts and raisins over the top of the cinnamon sugar. Roll up tightly, like a jelly roll, starting at the wide side. Seal well by pinching edges of roll together. Place sealed edge down in a ring on lightly greased baking sheet. Join ends and seal. With scissors, make cuts two-thirds of the way through ring at one-inch intervals. Turn each section on its side. Let rise 35 or 40 minutes. Bake 25 to 30 minutes in  $375^{\circ}$  oven. Makes 2 rings.

Frost while warm with icing made with powdered sugar, milk, and vanilla mixed together. Decorate with nut halves and candied cherries for a truly elegant treat.

MRS. WILLIAM A. TERRILL

### *Dill Bread*

1 pkg. dry yeast or 1 cake compressed yeast	1 T shortening
$\frac{1}{4}$ C warm water	2 t dill seed
1 C cream cottage cheese or	1 unbeaten egg
$\frac{3}{4}$ C buttermilk	$2\frac{1}{4}$ to $2\frac{1}{2}$ C sifted flour
2 T sugar	$\frac{1}{4}$ t soda
1 T instant minced onion	1 t salt

Soften yeast in  $\frac{1}{4}$  C warm water. In metal mixing bowl or similarly shaped pan place cottage cheese, sugar, onion, shortening, dill seed; heat over low heat until shortening melts. Cool to a lukewarm temperature. Add egg and yeast. Add dry ingredients all at once, beating well. This makes a sticky but firm dough. Cover and let rise in a warm place until light and double in size (approximately 30 to 40 minutes). Stir down and turn into a very well-greased  $1\frac{1}{2}$ -quart loaf pan. Let rise until light, approximately 30 to 40 minutes. Bake at  $350^{\circ}$  for 40 to 50 minutes until dark-brown crust forms. Brush the top of the loaf with butter and salt lightly.

This bread is much better served after several hours of cooling so the flavors will be thoroughly mingled. It also makes excellent ham and Swiss cheese sandwiches for after-game entertainment.

MRS. T. L. TOLBERT





### Potato Ice Box Rolls

1 pkg. yeast	$\frac{1}{2}$ C melted lard
2 C water	1 t baking powder
$\frac{1}{2}$ C sugar	$\frac{1}{2}$ t soda
$\frac{1}{2}$ C Irish potatoes, boiled and well mashed	1 t salt
	Flour (approximately 6 C)

Dissolve yeast in  $\frac{1}{2}$  C warm water. Add  $1\frac{1}{2}$  C lukewarm water. To this add sugar, potatoes, lard, baking powder, soda, and salt. Add enough flour to make a soft dough. Let stand 2 hours. Add enough flour to make a stiff dough (total of about 6 C of flour). Put in refrigerator overnight. (This will keep in the refrigerator for as long as a week or 10 days.) Roll out on floured board. Cut with biscuit cutter. Brush with melted butter and, if desired, fold in half. Let stand on greased cookie sheet for 2 hours. Bake at  $350^{\circ}$  until brown.

MRS. THOMAS B. BARNETT

(Originally from Mrs. William L. Barnett)

### Butterhorn Rolls

1 pkg. dry yeast	6 T granulated sugar
1 T granulated sugar	3 eggs, well beaten
$\frac{1}{4}$ C lukewarm water	1 t salt
$\frac{1}{2}$ C soft butter or margarine	4- $4\frac{1}{2}$ C sifted flour
$\frac{3}{4}$ C lukewarm milk	

Put yeast and 1 T of sugar in medium-sized bowl. Add the lukewarm water and allow to stand (about 5 minutes) until dissolved. Stir well. Add lukewarm milk, soft butter, and 6 T sugar. Stir until well blended. Add well-beaten eggs and salt. Add the flour, 1 C at a time, blending all flour in well before adding another cup. Add enough flour to make a soft dough. The dough will be somewhat sticky. Beat well to be sure all ingredients are well blended. Cover with foil and let stand in refrigerator overnight.

Before rolling out rolls, it is wise to flour hands well and to use a pastry cloth and rolling-pin cover, both lightly coated with flour. Divide dough in half. Work with one half at a time. On a lightly coated pastry cloth (or board), roll dough into a circle about 12 inches in diameter and about  $\frac{1}{4}$ -inch thick. Brush with melted butter or margarine. Cut circle into 12-16 pie-shaped wedges. Roll from large end. Place on ungreased cookie sheet, turning in ends to make each roll crescent shaped. Cover with cloth. Let rise in warm place until double in size (2-3 hours). Bake about 10 minutes in  $400^{\circ}$  oven. Brush with melted butter or margarine while still warm.

Makes 24 large or 32 medium rolls. These freeze well. To freeze, leave on cookies sheet until frozen and then pack in plastic bags.

MRS. WILLIAM A. TERRILL



### *Mansion Rolls*

2 C tepid milk  
2 eggs  
1½ C vegetable shortening  
2 pkg. dry yeast  
½ C tepid milk

¾ C sugar  
6 C sifted plain flour (extra flour will  
be needed for rolling out the rolls)  
1½ t salt

Blend shortening and eggs in a bowl. Add the 2 C tepid milk to warm the eggs and shortening. Dissolve yeast and sugar in the ½ C tepid milk. (If milk is too hot yeast will be killed.) Add to milk-egg-shortening mixture above. Gradually mix flour sifted with salt into this mixture.

Put into a large bowl to rise. Brush top with butter and cover with wax paper. Let rise to double its size—about 2 hours. Punch down. (It is at this point that dough is divided into amounts desired for family use and frozen in aluminum foil or placed in a covered container in the refrigerator.) Roll out desired amount of dough and cut with biscuit cutter. Brush with softened butter and fold over like a Parker House or pocket roll. Place on baking sheet and let rise covered with waxed paper. Bake when dough has doubled its size regardless of serving time. Brush tops of rolls with melted butter when they begin browning—about 8 minutes. (It is at this point that rolls may be temporarily removed from oven if you had to bake before serving time.) Return to oven and bake to desired doneness. Butter and serve. Bake at 450° for a total of 10–12 minutes.

#### *Principles*

1. Do not over-knead rolls.
2. Freezing or placing in refrigerator gives rolls a more yeasty flavor.
3. If frozen, remove about 2 hours ahead of time to thaw. Roll out before dough begins a second rising.
4. Do not over-raise rolls.
5. Bake quickly.

MRS. WILLIAM C. FRIDAY

### *Scotch Scones*

2 C sifted cake flour  
1 T sugar  
½ t salt  
4 t baking powder

¼ C butter  
1 egg, slightly beaten  
½ C milk

Sift dry ingredients together twice. Cut in butter, add milk and egg. Mix well. Roll out on floured board into a diamond ½ inch thick. Cut in diamond-shaped pieces. Brush with melted butter, dredge with sugar, and place in greased pan. Bake at 400° for 15 minutes. Makes 15 four-inch scones.

MRS. NOEL HOUSTON



### *Southern Corn Meal Muffins*

1 C sifted white cornmeal	$\frac{1}{8}$ t soda
1 T flour	1 egg
2 t baking powder	4 T melted shortening
$\frac{3}{4}$ t salt	$1\frac{1}{4}$ C buttermilk

Sift the dry ingredients together; add the egg, milk, and melted shortening. Mix. Have muffin tins greased and hot and fill with the muffin mix. Makes six medium or eight small muffins. Cook at 400° 25 minutes or until done and golden brown.

MRS. CORNELIUS O. CATHEY

### *Spoon Bread*

3 C milk	3 t baking powder
1 C white corn meal	1 T sugar
2 eggs	1 T melted butter
1 t salt	

Stir sifted meal into 2 C milk. Let come to a boil, making a mush. Add remainder of milk, well-beaten eggs, salt, sugar, baking powder, and melted butter. Pour into 2-qt. greased baking dish. Bake at 350° for 30 minutes or until done (test with a straw). Serve from the dish in which it is baked. Serves 6 to 8.

MRS. JOHN B. GRAHAM

### *Oatmeal Griddlecakes*

2 C hot water	1 t salt
2 C quick-cooking oatmeal	2 T sugar
$\frac{2}{3}$ C dry milk	2 eggs, separated
$\frac{1}{3}$ C sifted flour	$\frac{1}{3}$ C melted fat or cooking oil
$2\frac{1}{2}$ t baking powder	

Pour extremely hot water over oats; cool. Sift dry ingredients. Beat egg yolks and add to oats. Add fat and stir in dry ingredients. Beat egg whites until stiff and fold into first mixture. Drop by spoonfuls onto hot, greased griddle and spread with pancake turner. When surface is bubbly, turn and brown other side. Good with syrup or honey or molasses. 4 servings.

MRS. B. D. BARKER

### *Hearty Breakfast*

We have this delectable, hearty breakfast every Saturday morning.

1 beaten egg	1 C pancake mix
1 C milk	1 C sliced cooked pork sausage links
2 T melted shortening	

Combine first four ingredients and beat until smooth. Pour into a greased 8 x 12 pan and top with sausage slices. Bake at 450° for 20 minutes. Cut in squares and serve hot with butter.

MRS. ARTHUR RINGWALT



# Desserts

## *Caramel au rhum*

- |                                |                                  |
|--------------------------------|----------------------------------|
| 1 pkg. butterscotch pudding    | 1 C heavy cream                  |
| 1 C milk                       | Lady fingers                     |
| 1 C strong coffee              | $\frac{1}{2}$ C slivered almonds |
| Rum or crème de cacao to taste |                                  |

Make up a package of butterscotch pudding mix according to directions using part milk and part strong coffee. Add rum or crème de cacao or whatever you have and 1 C heavy cream, whipped. Line a casserole with lady fingers; pour mixture in, alternating pudding and lady fingers in layers, top with lots of slivered almonds, and put in the refrigerator at least overnight. Serves 7-8.

MRS. NATHAN WOMACK

## *Zuppa Inglese*

(Italian Rum Cake)

- |                         |                               |
|-------------------------|-------------------------------|
| 2 layers of sponge cake | 2 C milk, scalded             |
| $\frac{2}{3}$ -1 C rum  | 4 egg yolks, slightly beaten  |
| $\frac{1}{2}$ C sugar   | 1 t vanilla                   |
| $\frac{1}{3}$ C flour   | $\frac{3}{4}$ C candied fruit |
| Pinch of salt           | 1 C heavy cream               |

Soak cake in rum. Slowly mix combined dry ingredients with scalded milk. Pour this mixture over slightly beaten egg yolks. Cook in double boiler until thick, stirring constantly. Cool. Add vanilla. Let stand. Line bottom of serving bowl with a layer of rum-soaked sponge cake. Cover with some custard. Add a layer of candied fruit. Set the other layer of cake in place and repeat the operation. Cover with whipped cream, and chill thoroughly. Serves 10-12.

MRS. CARL J. RHINEHARDT, JR.

## *Apricot Rum Cake*

- |   |  |
|---|--|
| 1 C sugar                                 | 1 Sara Lee pound cake                          |
| $\frac{1}{2}$ C water                     | 1 C pecans, caramelized (to caramelize,        |
| $\frac{1}{4}$ C rum                       | melt $\frac{1}{4}$ C white sugar in heavy iron |
| 1 $4\frac{1}{4}$ -oz. jar puréed apricots | skillet and stir pecans in until coated)       |
| (baby food)                               |  |



Boil sugar and water 8 minutes. Cool slightly, then add rum and apricots. Pour sauce over the cake, letting it stand in the sauce a few minutes, turning it so that every side will be flavored. Remove cake from sauce, sprinkle with pecans. Serve in slices with whipped cream, or garnitures of ice cream. Yields 8 servings.

MRS. ROBERT LEE GLASS

### *English Trifle*

1 sponge cake	6 eggs
Raspberry jam	2 T sugar
2 10-oz. pkg. frozen raspberries	1 pt. heavy cream
2 wineglasses of port	Decorations
1 qt. milk	

Slice cake into layers and spread with raspberry jam. Place in big bowl in which dessert will be served. Add defrosted raspberries. Stir all together and add port. Allow to stand for at least one hour. Heat 1 quart of milk in double boiler, add 6 eggs well-beaten, and sugar. Stirring constantly heat well, but do not allow to boil, until custard is of a creamy consistency. Pour over cake mixture and place in refrigerator to set. Immediately before serving put on whipped cream and decorate with colored sugar. Serves 16.

MRS. ARNOLD NASH

### *Tipsy Ice Box Cake*

4 eggs, slightly beaten	Day-old 9" layer sponge cake,
3 T sugar	cut into pieces
$\frac{1}{8}$ t salt	$\frac{2}{3}$ C sherry
2 C scalded milk	$\frac{1}{2}$ C toasted slivered blanched
$\frac{1}{2}$ t vanilla	almonds

Combine eggs, sugar, and salt in top of double boiler. Gradually stir in scalded milk. Cook over hot water, stirring constantly, until mixture thickens and coats a metal spoon—about 5 minutes. Cool thoroughly. Stir in vanilla. Place half of cake in glass serving bowl; sprinkle on half the wine. Cover with half the cooled custard sauce; sprinkle with half the almonds. Repeat layering, ending with almonds. Chill, top with whipped cream and almonds. Serves 8–10.

MRS. FRANK W. KLINGBERG

### *Orange Cake*

Buy a box of sponge cake layers. These are better for the purpose than home-made cake. Cut layers in two so you have four layers and fill with the following filling. This must be done at least 24 hours ahead of time as the filling must saturate the cake.



$\frac{1}{2}$ C sugar	Pinch salt
1 T cornstarch	3 egg yolks
1 C orange juice (if very bland I add the juice of a lemon)	3 egg whites
1 T orange peel	$\frac{1}{2}$ pt. heavy cream

Mix first five ingredients and cook over low heat until clear and thick; add egg yolks and cook 1 minute. Remove from heat and fold in beaten egg whites. Spread between layers and refrigerate. Before serving, ice with whipped cream lightly sweetened and flavored with vanilla or with a touch of brandy or sherry. Serves 10.

MRS. FRED WEAVER

### *Orange-Pineapple Ice Box Cake*

1 C pineapple juice	$\frac{1}{8}$ – $\frac{1}{2}$ C sugar
$\frac{1}{2}$ C orange juice	$1\frac{1}{2}$ t gelatin, dissolved in a little orange juice
$\frac{1}{2}$ lemon juice	$\frac{1}{2}$ pt. cream, whipped
2 shakes salt	1 orange chiffon cake (purchased)
18 large marshmallows	
3 eggs, separated	

Heat fruit juices and salt to boiling. Add marshmallows and gelatin, add beaten egg yolks, stir until thick. Chill until partially set. Whip cream; whip egg whites very stiff, adding sugar gradually, and fold all gently into gelatin mixture. At this point, taste, and adjust tartness with either more lemon juice or sugar—it should be rather tart. Arrange alternate layers of cake (cut thin) and gelatin mixture in a large bowl or spring-bottom cake pan. For a very elegant dessert, mold in a tube pan; when ready to serve, frost with an additional  $\frac{1}{2}$  pint of cream, whipped, and sprinkle with frozen coconut. (A little whipped cream may be reserved when combining mixture, and spread on top of cake if it is not molded in a tube pan. Use as much of the cake as mixture will “take.” I generally use about three-fourths of a large chiffon cake. Make at least 24 hours before serving and chill. Serves 8–10.

MRS. OLIN T. MOUZON

### *New Orleans Lemon Ice Box Cake*

2 doz. lady fingers	1 lemon, juice and rind
1 C sugar	$\frac{1}{2}$ pt. whipping cream
$\frac{1}{2}$ C soft butter	Freshly grated coconut or maraschino cherries
4 eggs, separated	

Line bottom and sides of dish (8-inch cake pan) with split lady fingers, standing them on end around the sides. Cream sugar and butter; add well-beaten egg yolks, lemon juice, and rind. Beat well. (The lemon juice cooks the egg.) Fold in stiffly beaten egg whites. Pour mixture into dish, cover top of cake with remaining lady fingers. Refrigerate overnight. Before





serving, turn out upside down on flat plate and cover with whipped cream. Garnish with coconut or cherries or even nuts. This last step can be done several hours before serving. About 8 to 10 servings, since it is very rich. I often double this recipe, making it in a spring-form pan, for buffet dinners.

MRS. B. D. BARKER

### *Princeton Pudding*

- |                                     |                      |
|-------------------------------------|----------------------|
| 2 pkg. small, unfilled ladyfingers  | 3 T cold water       |
| 1 4-oz. pkg. German sweet chocolate | 3 eggs, separated    |
| 3 T sugar                           | $\frac{1}{8}$ t salt |
|                                     | 1 t vanilla          |

Melt chocolate with sugar and water over boiling water. It should be very smooth. Beat yolks slightly and add to chocolate mixture gradually, stirring constantly. Add salt. Let the mixture stand over very low heat while you beat the egg whites *stiff*. Fold the egg whites into the chocolate mixture thoroughly. Add vanilla and blend in. Break the lady fingers into small pieces. In a  $1\frac{1}{2}$ -qt. bowl, put down a layer of lady fingers, then a layer of chocolate, until you have two or three layers, ending with chocolate on top. Chill for 24 hours. To serve, top with seasoned whipped cream. Serves 6.

MRS. E. P. DOUGLASS

### *Heavenly Dessert*

- |                                |                                     |
|--------------------------------|-------------------------------------|
| 1 purchased angel food cake    | 1 T plain gelatin                   |
| 1 qt. milk                     | 2 T cold water                      |
| 4 eggs, beaten slightly        | 1 #2 can crushed pineapple, drained |
| 1 C sugar                      | 2 C whipping cream                  |
| 2 T flour                      | 1 t vanilla                         |
| $\frac{1}{2}$ t salt           | $\frac{1}{4}$ C sugar               |
| 1 T vanilla                    | 1 C angel-flake coconut             |
| $\frac{1}{2}$ t almond extract |                                     |

Butter a 15 x 9 pan and fill with angel food cake broken in small pieces. Scald milk and add eggs, sugar, flour, and salt. Cook in double boiler until mixture coats back of spoon. Add vanilla and almond extract. Dissolve in this mixture the gelatin softened in water. Pour over cake. Add a layer of pineapple. Whip cream, add sugar and vanilla and spread over the layer of pineapple. Sprinkle the coconut over the top and chill 12 to 24 hours. Serves 12 or 14.

MRS. L. C. NEVILLE



### *Apricot Refrigerator Cake*

1 box of dried apricots (12 oz.)	$\frac{1}{3}$ C granulated sugar
2 C water	3 dozen lady fingers
1 C butter	$\frac{1}{2}$ pint whipping cream
2 C sifted confectioners' sugar	Toasted sliced almonds
4 eggs, separated	Canned whole apricots
Juice and grated rind of 1 lemon	Fresh mint sprigs

Cook apricots in water until tender and liquid is absorbed. Put through ricer or blender. (Yield:  $1\frac{1}{2}$  cups of thick pulp.) Cool. Cream butter, add confectioners' sugar, beat until light. Add egg yolks, one at a time and beat well. Beat in apricot pulp, lemon rind, and juice. Beat egg whites until stiff and gradually beat in granulated sugar; beat until sugar is dissolved. Fold in apricot mixture. Line deep 9-inch spring-form pan (could use a tube pan) with split lady fingers. Stand ends of lady fingers around inside rim of spring-form as if they were a pie crust. Pour in apricot mixture. Chill overnight. Garnish with whipped cream and sprinkle with toasted almonds. When ready to serve, place on serving plate, remove sides of pan (leave bottom of pan under cake). Arrange whole canned unpeeled apricots and mint sprigs around cake. Cut as cake between lady finger sides. Serves 10 to 12.

MRS. CORNELIUS O. CATHEY

### *Cold Lemon Soufflé*

1 T plain gelatin	2 C heavy cream or 1 14-oz. can
$\frac{1}{2}$ C cold water	whipped evaporated milk
3 eggs, separated	1 T confectioners' sugar
1 C sugar	1 t vanilla
Juice and grated rind of 2 lemons	

Soak gelatin in cold water. Dissolve over hot water. Beat egg yolks with sugar until thick and light. Beat in lemon juice and rind. Beat egg whites until stiff but not dry. Whip cream or milk. Fold gelatin into lemon mixture, then fold in egg whites and whipped cream, to which confectioners' sugar and vanilla have been added. Pour mixture into  $1\frac{1}{2}$ -qt. soufflé dish and refrigerate until firm and cold—2 to 3 hours. Garnish with thin slices of lemon. Serves 8.

MRS. W. L. WILEY

### *Soufflé froid au chocolat*

1 T unflavored gelatin softened in	$\frac{3}{4}$ C granulated sugar
3 T cold water	1 t vanilla
2 sq. unsweetened chocolate	$\frac{1}{4}$ t salt
$\frac{1}{2}$ C confectioners' sugar	2 C heavy cream
1 C milk	



Melt chocolate over hot (not boiling) water. When entirely melted, stir in confectioners' sugar and mix well. Heat milk just enough so that a film shows on the surface, then stir it into the melted chocolate slowly and thoroughly. Cook, stirring occasionally, until mixture reaches boiling point, but do not boil. Remove from heat and mix into it the softened gelatin, granulated sugar, vanilla, and salt. Place in refrigerator and cool until slightly thick. Then beat mixture till light and airy-looking. In a separate bowl beat heavy cream until it holds a shape, then combine the two mixtures, pouring into a 2-quart serving bowl. Chill 2 or 3 hours in refrigerator. Serves 6-8.

MRS. SAMUEL S. HILL

### *French Pudding*

2¼ C confectioners' sugar  
¾ C butter  
3 eggs  
¾ lb. vanilla wafers

1½ C nuts (pecans best)  
¾ pt. heavy cream  
1½ pkg. (the 16-oz. size)  
frozen strawberries

Cream butter and sugar and add eggs beaten together. Divide this mixture into two parts. Roll wafers to a crumb. Put layer of half the crumbs in bottom of 13 x 9-inch greased casserole; then layer of butter and sugar mixture; and a layer of nuts; then layer of whipped cream; then layer of strawberries (drained). Begin layering again with remainder of crumbs and remainder of butter and sugar mixture; and a layer of chopped nuts. Keep in refrigerator for 24 hours. This sets it. (Nothing is cooked.) Then cut carefully through hardened butter and sugar to make 3 x 4-inch servings. Serves 12. Lift each square carefully and top with a bit of whipped cream and a single strawberry.

MRS. LUTHER H. HODGES

### *Chocolate Cup Dessert*

15 single soda crackers, rolled fine  
1 C granulated sugar  
3 egg whites, beaten stiff

1 C chopped nuts  
1 t vanilla

Beat egg whites until frothy. Add sugar gradually. Beat until stiff peaks form. Fold all other ingredients into the meringue mixture. Put 1 T of mixture into muffin pans lined with paper cupcake liners. Bake at 350° for 20 minutes. Cool.

While the above is baking, prepare the following:

1 C soft butter, creamed  
2 C sifted powdered sugar  
4 sq. unsweetened chocolate, melted

4 egg yolks  
1 t peppermint extract  
2 t vanilla

Beat butter and sugar 5 minutes. Add cooled melted chocolate and beat 3 minutes. Add yolks, one at a time, and beat well. Add flavorings and





beat 3 minutes. Fill cooled cups and freeze. When ready to serve, remove paper cups, top with whipped cream and a cherry. Makes 24.

MRS. W. E. CREIGHTON

### *Date Pudding*

½ C dates, chopped fine  
1 C granulated sugar  
1 t soda  
1½ C sifted flour  
2 T butter or margarine  
1 C boiling water

*Topping*  
½ C chopped dates  
½ C sugar  
1 C cold water

Mix sugar, soda, and flour together. Work butter into flour mixture as if for pastry. Add dates to flour mixture. Add boiling water. Bake in greased 8 or 9-inch cake pan at 325° for 45 minutes.

Cook top mixture for 5 minutes. Pour over warm pudding, allowing it to soak into pudding until all the liquid is absorbed. Serve topped with whipped cream. Serves 6.

MRS. WILLIAM A. TERRILL

### *Cherry Cake Pudding*

½ C sugar  
2 T butter  
¼ t salt  
1 t baking powder

1 C flour  
½ C milk  
1 #303 can red pie cherries  
¾ C sugar

Cream ½ C sugar with the butter. Sift dry ingredients and add alternately with the milk to the creamed sugar and butter. Grease 8-inch pyrex bowl or baking dish and pour in cake mixture. Drain cherries. Heat juice. Add enough water to juice to make one cup of liquid. Add sugar to liquid and cook until hot. Sprinkle the cherries over the cake mixture and pour hot liquid over top. Put in 400° oven for ten minutes. Reduce heat to 350° and bake for 45 minutes. Serve warm with whipped cream or plain. Serves 6-8.

MRS. CORNELIUS O. CATHEY

### *Apricot Crumble*

1 C flour  
1 C sugar  
1 t baking powder

Pinch salt  
1 unbeaten egg  
1 #2½ can apricots, drained and pitted

Sift dry ingredients together and add egg. Work it well into dry mixture. Place apricots in bottom of greased 8-inch baking dish and top with crumble mixture. Dot topping with butter generously and bake at 375° for 30 minutes.



Serve with cream or vanilla ice cream. Serves 6-8. (Any kind of fresh or canned fruit may be used—sweeten if necessary.)

MRS. ROBERT LINDSAY

### *Gooseberry Fool*

- |   |   |
|---|---|
| 4 C green gooseberries<br>(or other fruit)        | Thinly peeled rind of $\frac{1}{2}$ lemon   |
| 1 C sugar (vary according to fruit)               | $\frac{1}{2}$ C water   |
| Juice of 1 lemon (or less,<br>depending on fruit) | $\frac{1}{2}$ C whipping cream  |
|   | $\frac{1}{2}$ C standard boiled custard sauce<br>(or you may use all whipped cream) |

Wash gooseberries and stew them with lemon rind, lemon juice, sugar, and water until soft. Put through food mill or blender. Half whip the cream and to it add the fruit and custard mixtures. Blend and chill until serving time. Serves 8.

MRS. NORMAN ELIASON

### *Milwaukee Cheese Torte*

- |                         |                              |
|-------------------------|------------------------------|
| 2 pkg. zweiback, grated | $1\frac{1}{4}$ C white sugar |
| 3 T butter              | 1 t cinnamon                 |

Mix as for pie crust. Press into greased 9 or 10-inch spring-form pan, leaving 1 C crumbs for top. Fill with this mixture, which has been well stirred.

- |                              |                   |
|------------------------------|-------------------|
| 2 lbs. cottage cheese        | 1 T cornstarch    |
| 4 beaten eggs                | 1 t vanilla       |
| $1\frac{1}{4}$ C white sugar | 1 t lemon extract |
| $\frac{1}{2}$ pt. cream      |                   |

Top with remaining crumbs and bake at  $325^{\circ}$  until set—about 1 hr. Turn off heat and let stand in oven 1 hour until cooled.

MRS. LOREN C. MACKINNEY

### *Cheese Cake*

- |                                   |                 |
|-----------------------------------|-----------------|
| 1 lb. cream cheese (2 8-oz. pkg.) | 1 t lemon juice |
| $\frac{3}{4}$ C sugar             | 1 t vanilla     |
| 4 eggs, separated                 |                 |

Blend cheese and sugar with electric mixer. Add egg yolks and beat well. Add lemon juice and vanilla and mix thoroughly. Beat egg whites stiff and fold into cheese mixture. Pour into glass pie pan lined with graham cracker crumbs. Bake at  $350^{\circ}$  for one-half hour.

- |                              |                         |
|------------------------------|-------------------------|
| $\frac{1}{2}$ pt. sour cream | $\frac{1}{2}$ t vanilla |
| 2 T sugar                    |                         |

Mix together with a spoon and spread over cheese cake while it is warm. Return to oven for 5 minutes at  $350^{\circ}$ .

MRS. TERRY SANFORD



### *Butterscotch Crumb Dessert*

$\frac{1}{2}$ C butter	1 pkg. butterscotch pudding
$\frac{1}{4}$ C brown sugar	1 t plain gelatin
1 C sifted flour	2 C milk
$\frac{1}{2}$ C chopped walnuts	$\frac{1}{2}$ C whipping cream

Mix first four ingredients together thoroughly with your hands. Spread evenly in large greased (13 x 9) pan. Bake for 15 minutes at 350°. Stir baked mixture with spoon and remove  $\frac{3}{4}$  C for topping. While still warm, press remaining mixture firmly in an even layer against bottom and sides of 9-inch pie plate.

Make up butterscotch pudding according to package directions, including the gelatin as you cook it. Cool. Whip cream and fold into pudding. Pour pudding into pie pan and top with reserved crumb mixture. Chill until set—at least one hour. Top with whipped cream if desired. This can also be made in parfait glasses, alternating pudding and crumb filling.

MRS. LLOYD KASBO

### *Almond Ring*

$\frac{1}{2}$ C zweiback crumbs	1 C sugar
$\frac{1}{4}$ C sugar	$1\frac{2}{3}$ C blanched almonds, ground
4 egg whites	$\frac{1}{2}$ t almond extract

Sprinkle half of the zweiback and sugar over the inside of a greased 1-quart ring mold. Set aside, reserving remaining crumbs. Beat egg whites until stiff and gradually add sugar as you beat. Fold in almonds and extract. Spread egg mixture in prepared ring mold. Sprinkle reserved crumbs on top. Bake at 325° for 30 to 35 minutes, or until light golden brown. Cool. Carefully invert onto a serving platter. Fill center with strawberries or raspberries and ice cream. Serves 8-10.

MRS. NATHAN WOMACK

### *Prunes in Port*

1 1-lb. box large prunes	1 t vanilla, or $\frac{1}{2}$ vanilla bean
Excellent port wine	Heavy cream
1 C sugar	

This is an elegant, simple dessert. Soak prunes in port to cover, in refrigerator for two days. Then add sugar and vanilla, cook over low heat for about 10 minutes. Remove from stove and add more port to cover. Refrigerate for at least 24 hours more. Serve with unseasoned whipped cream.

MRS. ISAAC M. TAYLOR





### *Peppermint Baked Alaska*

This recipe is a *Better Homes and Gardens* prize winner and is reprinted with the kind permission of that magazine.

6 slices pound cake	$\frac{1}{4}$ t salt
6 chocolate-coated peppermint ice cream patties (Eskimo Pies)	$\frac{1}{4}$ t cream of tartar
4 egg whites for standard meringue	$\frac{1}{2}$ C sugar
	1 t peppermint extract

Make standard meringue by beating egg whites until quite frothy and *slowly* adding salt, cream of tartar, sugar, and extract. Beat until stiff. Place cake slices, cut to fit ice cream patties, on ungreased cookie sheet. Top each slice with peppermint ice cream patties. Cover with meringue on all sides. Bake in hot oven ( $500^{\circ}$ ) for 2 or 3 minutes or until meringue is golden brown. Serve at once to 6.

MRS. THEODORE CROSSEN

### *Frozen Lemon Meringue*

3 egg yolks	3 egg whites
$\frac{1}{2}$ C sugar	$\frac{1}{2}$ pt. heavy cream
Juice and grated rind of 1 lemon	Vanilla wafer crumbs

Beat yolks in top of double boiler. Add  $\frac{1}{2}$  cup sugar and juice and grated rind of 1 lemon. Cook until thick, stirring to keep smooth. Cool and add stiffly beaten whites and whipped cream.

Butter  $1\frac{1}{2}$ -qt. glass loaf pan, line with vanilla wafer crumbs, pour in meringue, then sprinkle top lightly with a few crumbs, cover and freeze. Slice and serve for 6 or 8.

This is an excellent company dessert because it can be made well in advance. Also is nice to keep on hand to serve to unexpected company, since it is served straight from the freezer.

MRS. T. L. TOLBERT

### *Peach Marlow*

20 large marshmallows	1 T lemon juice
$\frac{1}{4}$ C water	$\frac{1}{2}$ pt. heavy cream
1 C crushed fresh or frozen peaches	

Place marshmallows and water over boiling water. When this mixture has reached the liquid stage add peaches and allow to cool. Add whipped cream. Pour into refrigerator tray and freeze. Serves 6.

MRS. ROY ARMSTRONG



### *Peacharoon Frozen Torte*

2 C fresh or frozen mashed peaches	1 C heavy cream
1¼ C sugar	1½ C coarse macaroon crumbs
1 T lemon juice	

To peaches that have been mashed add the sugar and lemon juice. Fold in whipped heavy cream. Sprinkle half of the macaroon crumbs in an 8 x 8 square cake pan. Pour in peach mixture. Top with remaining crumbs. Freeze. Serves 8.

MRS. CORNELIUS O. CATHEY

### *Frozen Nesselrode Pudding*

1 qt. vanilla ice cream	¼ C chopped seeded raisins
1 C cut-up candied fruits (cherries, orange peel, lemon peel, citron, etc.)	2 T rum or 1 T rum extract
	¾ C chopped nuts

Soften ice cream slightly at room temperature. Fold in ingredients. Refreeze. Serves 6.

MRS. CLIFFORD M. FOUST

### *Bisque Ice Cream*

1 qt. vanilla ice cream (softened)  
¼ bag Strietman's coconut macaroons  
¼ C sherry

Crumble macaroons and line bottom of an ice-cube tray with half of the crumbled macaroons. Pour 2 T of wine over the macaroons very slowly. Pile ice cream on top of the wine-soaked macaroons. Scatter the rest of the macaroons on top of ice cream and slowly pour on remainder of wine. Cover tray with aluminum foil and place in freezing unit of ice box. When ready to serve, cut into rectangular pieces. Serves 6. May be made well ahead of time.

MRS. LAWRENCE F. LONDON

### *Bride's Sherbet*

1¼ C sugar	3 lemons, juice of
1½ C water	3 oranges, juice of
1 T plain gelatin	3 bananas, mashed
2 egg whites	1 9-oz. can crushed pineapple

Boil 1¼ C sugar and 1 C water for 3 minutes. Soften gelatin in ½ C water and dissolve in hot syrup. Mix the lemon and orange juices, the mashed bananas, and the pineapple with the syrup and gelatin. Place in the freezer and when the mixture becomes mushy, add stiffly beaten egg whites. Return the sherbet to the freezer until you are ready to serve it.

MRS. JAMES W. WOODS



### *Old-Fashioned Vanilla Ice Cream*

1 qt. milk	1 t salt
1 pt. half and half	1 T vanilla
1 doz. egg yolks	$\frac{1}{2}$ pt. whipping cream (not whipped)
2 C sugar	

In double boiler, scald milk and half and half. Beat egg yolks thoroughly, add sugar and salt to eggs, beating again until mixed. Put this mixture into top of double boiler; add scalded milk and cook, stirring constantly, until mixture will coat a silver spoon. Cool. Just before freezing, add whipping cream and vanilla. Put into a gallon ice cream freezer and freeze until hard. Makes 2 or 3 quarts.

MRS. PHILIP RANDOLPH

### *Mantecado*

(Mexican Ice Cream)

$\frac{1}{2}$ C sugar	1 C heavy cream
$\frac{1}{2}$ C chopped nuts	$\frac{1}{2}$ t almond flavoring
1 C boiled custard	$\frac{1}{2}$ C crumbled macaroons

Melt sugar in heavy iron pan until brown (caramelized); stir constantly. Add nuts and turn into buttered pan. When cold, crush with rolling pin (it's neater between two layers of wax paper). Fold cold custard into flavored whipped cream and half freeze it. Then add macaroons and crushed nut mixture and complete freezing.

MRS. FRANK W. KLINGBERG

### *Light Desserts for a Hearty Meal*

Orange sherbet with strained frozen raspberries for a sauce  
Vanilla ice milk with crème de menthe  
Coffee ice milk with crème de cacao  
Layers of raspberry, orange, and strawberry gelatin in parfait glasses  
Canned pears with Burgundy wine poured over

MRS. PETER G. PHIALAS



# Pies

## *Chocolate-Mint Ice Cream Pie*

- |   |                               |
|---|-------------------------------|
| 2 1-oz. squares unsweetened chocolate       | 1 qt. vanilla ice cream       |
| 2 T butter or margarine                     | Peppermint extract            |
| 2 T hot milk                                | Crushed peppermint candy      |
| $\frac{2}{3}$ C sifted confectioners' sugar | (candy canes are wonderful to |
| $1\frac{1}{2}$ C shredded coconut           | provide color and flavor)     |

Melt chocolate and butter over hot water; blend. Stir milk into confectioners' sugar; add to chocolate mixture; mix well. Stir in coconut. Press onto bottom and sides of buttered 9-inch pie plate. Chill in refrigerator. Stir ice cream to soften; add drop or two of peppermint extract and some of the crushed candy and fold, saving a little to decorate top. Spread into pie shell, swirling top. Decorate with remaining candy. Freeze until firm in freezing compartment.

Variation: 2 t of instant coffee instead of peppermint; decorate with pecans.

MRS. EARL WYNN

## *Blueberry Cheese Pie*

- |                                |   |
|--------------------------------|---|
| 1 C graham cracker crumbs      | 1 t vanilla                             |
| $\frac{1}{2}$ C melted butter  | 1 #303 can blueberry pie filling (plain |
| $\frac{1}{2}$ C powdered sugar | canned blueberries may be used, but     |
| 1 8-oz. pkg. cream cheese      | they must be sweetened and thickened)   |
| $\frac{1}{2}$ C sugar          | 1 T lemon juice (optional)              |
| 2 beaten eggs                  |   |

Combine first three ingredients and line 9-inch pie plate with this mixture. Mix next four ingredients and put in crumb pie shell. Bake until set at 350°—about 25 minutes. Cool. Top with blueberries, mixed with lemon juice if desired. Chill and serve topped with slightly sweetened whipped cream.

MRS. LLOYD KASBO

## *Apricot Pie*

- |   |                                |
|---|--------------------------------|
| 1 baked, cooled 8-or 9-inch pie shell       | 4 egg whites                   |
| $1\frac{1}{4}$ C dried apricots, cooked and | Pinch of salt                  |
| mashed to make                              | 1 T lemon juice                |
| 1 C pulp                                    | $\frac{1}{2}$ C whipping cream |
| $\frac{3}{4}$ C sugar                       |                                |



Beat egg whites until stiff. Add pinch of salt and apricots, to which the sugar has been added. Add lemon juice. Mix thoroughly but lightly. Fill baked crust and bake at 300° for 25 minutes. Cool. Cover with whipped cream. Serves 6 to 8.

MRS. WILMAR M. ALLEN

### *French Silk Pie*

1 baked, cooled 8 or 9-inch pie shell	1½ sq. chocolate
½ C butter	1 t vanilla
1¼ C powdered sugar	2 eggs

Cream the butter; add gradually the sugar, creaming well. Blend in the melted and cooled chocolate, then the vanilla. Add the eggs one at a time, beating 5 minutes after each addition. (With electric mixer use medium speed.) Turn into the pie shell. Chill one to two hours. Before serving top with whipped cream and garnish with walnuts, if desired.

MRS. DAVID R. HAWKINS

### *Butter Tarts*

This recipe was obtained from a Canadian aunt of my husband's. Here in Chapel Hill, I think, we know them by another name.

1 egg	2½ T cream or milk
1 C light brown sugar	½ t salt
7 T melted butter	½ C chopped nuts (optional)
¼ t nutmeg	½ C raisins (optional)
1 t vanilla	

Beat egg lightly and add sugar and butter. Mix well and add other ingredients. Pour into tart or muffin tins lined with pie pastry and bake 55 minutes at 325°. Makes 8 tarts in large muffin tins.

MRS. ROBERT VOITLE

### *Two-Crust Lemon Pie*

1¼ C sugar	3 eggs, well beaten
2 T flour	(reserve 1 tsp. egg white)
⅛ t salt	1 lemon and rind
¼ C soft butter	½ C water
	Pastry for 8-inch pie

Combine sugar, flour, and salt and blend in butter. Add eggs and beat well. Grate rind from lemon, then peel lemon and cut into paper-thin slices (about ⅓ C). Add lemon slices, rind, and water to sugar mixture. Mix well. Turn lemon filling into pastry-lined 8-inch pie pan. Cut slits in top crust



and place over filling. Brush with egg white and sprinkle with mixture of sugar and cinnamon. Bake at 400° for 10 minutes, reduce heat to 350° and bake 25-30 minutes or until done.

MRS. B. D. BARKER

### *Luscious Cherry Pie*

$\frac{1}{2}$ – $\frac{2}{3}$ C chopped nuts	$4\frac{1}{2}$ T flour
4 C red, sour, pitted cherries, drained (two #2 cans)	$1\frac{1}{2}$ T lemon juice
$\frac{1}{2}$ C sugar	2 T butter
$\frac{1}{8}$ t salt	$\frac{1}{2}$ C red currant jelly
	Dash each of cloves and cinnamon

Sprinkle layer of nuts over a 9-inch unbaked pastry shell. Mix drained cherries with sugar, salt, flour, lemon juice and spoon all of this mixture into crust. Dot with butter. Bake 10 minutes at 450°. Reduce heat and bake 30 minutes longer.

When cool, sparkle with following glaze: Melt currant jelly in saucepan and add dash of cloves and cinnamon.

This makes nice tarts, too.

MRS. JOHN B. SOWTER

### *Cookie Dough Plum Pie*

This is an old Pennsylvania Dutch recipe.

2 C flour	2 eggs
$\frac{1}{2}$ C sugar	4 T milk
1 t double-acting baking powder	2 lbs. ripe plums, pitted
2 T butter	$\frac{1}{2}$ C sugar

Sift dry ingredients (using first  $\frac{1}{2}$  C sugar) together and work butter in well with a pastry cutter. Add eggs and milk and mix well. Spread evenly in two greased 9-inch pie pans with floured fingers until about  $\frac{1}{4}$  inch thick. Slice the plums and arrange in the crust. Sprinkle second  $\frac{1}{2}$  C sugar over. Bake at 350° until done—about 30 minutes. (Apples and peaches may be used in season but dot with a quantity of butter, since they are dryer than plums; also adjust sugar to tartness of the fruit.) Makes two pies.

MRS. ROBERT L. TIMMONS

### *Lemon Chiffon Pie*

1 T flour
1 stick butter
$\frac{1}{2}$ lb. box graham crackers

Roll crackers into crumbs and mix with flour and melted butter. Pat into 9-inch pie pan and bake about 7 minutes in 350° oven. Cool.



*Filling*

- |                                 |                           |
|---------------------------------|---------------------------|
| 4 eggs, separated               | $\frac{3}{4}$ C hot water |
| $\frac{1}{2}$ C sugar           | 1 C whipping cream        |
| 1 lemon                         | $\frac{1}{2}$ C sugar     |
| $\frac{3}{4}$ box lemon gelatin |                           |

Combine gelatin and water. Cool in refrigerator. Combine in double boiler:  $\frac{1}{2}$  C sugar, grated rind and juice of lemon, beaten egg yolks. Cook until thick, stirring constantly. When gelatin is thick, add the egg mixture and return to refrigerator to chill. Whip cream and fold in. Beat egg whites until stiff. Gradually add  $\frac{1}{2}$  C sugar and fold into gelatin mixture. Pour into shell and sprinkle a few graham cracker crumbs over top of pie. Chill in refrigerator until ready to serve, at least three hours. This pie may be frozen.

MRS. WILLIAM B. AYCOCK

*Holiday Pumpkin Chiffon Pie*

- |                                 |                                      |
|---------------------------------|--------------------------------------|
| 3 beaten egg yolks              | $\frac{1}{4}$ t cloves               |
| $\frac{3}{4}$ C brown sugar     | $\frac{1}{4}$ t allspice (or nutmeg) |
| $1\frac{1}{2}$ C canned pumpkin | 1 T plain gelatin                    |
| $\frac{1}{2}$ C milk            | $\frac{1}{4}$ C cold milk            |
| $\frac{1}{2}$ t salt            | 3 egg whites, stiff beaten           |
| 1 t cinnamon                    | $\frac{1}{4}$ C granulated sugar     |
| $\frac{1}{2}$ t ginger          | 1 10-inch baked pie shell            |

Combine first eight ingredients in top of double boiler. Cook over boiling water until thick, stirring quite often. Soften gelatin in cold milk; stir into hot mixture. Chill until partly set. Beat egg whites stiff, gradually adding sugar. Fold into gelatin mixture. Pour into baked pie shell. Refrigerate until thoroughly set. Serve with whipped cream if desired.

This is a wonderful Thanksgiving dessert. Traditional as turkey, it is nonfilling and low-calorie—even lower if you serve “pumpkin pie without the pie,” i.e., *sans* crust as a pudding.

MRS. GEORGE V. TAYLOR

*Sherry Chiffon Pie*

- |                                      |   |
|--------------------------------------|---|
| 1 10-inch vanilla or chocolate wafer | 1 C milk  |
| crumb pie crust made according to    | $\frac{1}{8}$ t salt  |
| standard recipe                      | $\frac{1}{4}$ t nutmeg (or cinnamon)                        |
| 1 T unflavored gelatin               | $\frac{1}{2}$ C sugar ( $\frac{2}{3}$ if the sherry is dry) |
| $\frac{1}{4}$ C cold milk            | $\frac{1}{2}$ C sherry                                      |
| 3 eggs, separated                    | $\frac{1}{2}$ pt. whipping cream                            |

Soften gelatin in  $\frac{1}{4}$  C cold milk. Beat egg yolks slightly in top of double boiler. Add sugar and 1 C milk and stir well. Cook over hot water until mixture coats spoon, stirring constantly. Add gelatin, salt, and nutmeg, and stir until gelatin dissolves. Add sherry very slowly, stirring con-



stantly to prevent curdling. Put custard in refrigerator to thicken. When partly set, beat the egg whites stiff and whip cream quite firm. Fold in egg whites gently and then the whipped cream. Pour into prepared pie crust, top with shaved chocolate or crushed cookies, and put into refrigerator for an 8-hour session. Serves 8.

MRS. JOHN B. HARRISON



# Cakes and Cookies

## *Nutmeg Cake with Coconut Topping*

¼ C butter  
¼ C shortening  
1½ C sugar  
3 beaten eggs  
2 C all-purpose flour  
½ t salt  
1 t baking powder  
1 t soda  
1½ t nutmeg

1 C buttermilk  
½ t vanilla

### *Broiled Frosting*

¼ C butter or margarine  
1 C brown sugar  
1 T light cream  
1 C flaked or shredded coconut

Cream shortenings and sugar; add eggs; beat well. Add sifted dry ingredients alternately with buttermilk and vanilla—or mix in usual way in electric mixer. Bake in two greased, floured 8-inch layer pans or in an 8 x 12 pan at 350° for 25 minutes to 45 minutes, depending on pan size.

Top immediately with broiled frosting: Cream butter and brown sugar. Add cream; mix well. Stir in coconut. Spread mixture over warm cake. Broil 4 to 5 inches from heat about 4 minutes, or till golden brown. Cut cake in squares and serve warm. It's good cold, too.

MRS. ROBERT B. SHARPE

## *Pineapplesauce Cake*

½ C shortening  
2 eggs, separated  
1 C sugar  
¼ t soda  
1¾ C flour, sifted

1½ t baking powder  
1 drop almond extract  
¼ t vanilla extract  
¼ t lemon extract  
⅔ C crushed pineapple, drained a bit

Cream shortening and sugar; beat in egg yolks. Add slowly the dry ingredients. Add the crushed pineapple and flavorings. Fold in stiffly beaten egg whites. Bake in a lightly greased and floured 8 x 8 pan about 40 minutes at 350°.

MRS. NORVAL NEIL LUXON

## *Orange Spice Cake*

½ C butter  
1 C sugar  
2 eggs  
2 C flour  
2 t baking powder  
½ t soda  
½ t cinnamon  
½ t cloves

½ t allspice  
1 C buttermilk  
1 C nuts, chopped fine  
1 C dates, chopped fine  
2½ C orange juice  
2 C sugar  
Grated rind of 1 orange





Cream first two ingredients until light. Beat in eggs. Sift dry ingredients together and add to butter mixture gradually, alternating with buttermilk. Beat well. Add nuts and dates. Bake in a greased tube pan or 9 x 13-inch pan for 45 minutes at 350°. Bring orange juice, sugar, and orange rind to boil. Boil 2 minutes. Pour over baked cake while still warm. Serve warm or cold with whipped cream.

MRS. J. S. FLOYD

### *Kirschenkuchen*

(Swiss Cherry Cake)

1 C butter or margarine	$\frac{1}{4}$ t cloves
3 1-lb. cans dark cherries, pitted	2 t double-acting baking powder
1 C granulated sugar	$\frac{1}{2}$ t salt
4 eggs, separated	1 C finely ground blanched almonds
1 t cinnamon	1 C sifted all-purpose flour
	Confectioners' sugar

Butter a 9 x 3-inch spring-form pan, then line bottom with wax paper. Drain cherries very thoroughly. Pre-heat oven to 350°. In large bowl with mixer at medium speed, beat 1 C butter or margarine with sugar until fluffy. Beat in egg yolks, one at a time. Now blend in cinnamon, cloves, baking powder, and salt; then almonds and flour. Beat egg whites until stiff, then carefully fold them and the drained cherries into butter-almond mixture. Pour batter into spring-form pan. Bake  $1\frac{1}{4}$  hours, or until cake tester inserted in center comes out clean. Let stand 5 minutes, loosen sides of cake from the pan, remove rim, invert on rack. Remove bottom of pan and paper, and finish cooling. Invert on cake plate so that cherry layer rests on bottom. Sprinkle top with sifted confectioners' sugar. Serve in wedges with whipped cream. Serves 12 generously. [Ed. note: This can also be made in a tube pan.]

MRS. ERNEST CRAIGE

### *Carrot Cake*

$1\frac{1}{2}$ C sugar	$1\frac{1}{2}$ C grated carrots
$\frac{1}{2}$ t salt	1 C crushed pineapple
3 C plain flour	4 eggs, beaten
3 t baking powder	1 C salad oil
2 t soda	$\frac{1}{2}$ C chopped nuts
2 t cinnamon	$\frac{1}{2}$ C raisins

Sift dry ingredients together. Add other ingredients and beat until thoroughly mixed. Bake in a greased tube pan or three 8-inch cake pans at 375°—30 minutes for 8-inch pans, 1 hour for tube pan. May be served plain with coffee for breakfast or may be frosted. Also good with whipped cream.

MRS. JOHN T. MONROE, JR.



### *Tropical Graham Cracker Cake*

½ lb. butter or margarine	1 C chopped nuts
2 C sugar	1 9-oz. can crushed pineapple, drained
5 eggs	Reserved pineapple juice, plus enough
1 lb. graham crackers, crushed	water to make ¾ C
2 t baking powder	1 T butter
1 C coconut	¾ C sugar

Cream the first two ingredients. Add eggs and beat. Add graham cracker crumbs that have been mixed with baking powder. Mix thoroughly and add pineapple, coconut, and nuts. Pour into a greased tube pan and bake at 325° for 1½ hours. Invert pan and take cake out immediately. While cake is baking, combine the last three ingredients and cook until syrupy. Spoon syrup over hot cake as soon as it is removed from oven. Serve either warm or cool, plain or with vanilla ice cream or whipped cream.

MRS. GREY CULBRETH

### *Chocolate Pound Cake*

1 C margarine	Pinch salt
½ C shortening	4 T cocoa
3 C sugar	1 t vanilla
5 eggs	1 C milk
3 C all-purpose flour	1 C black walnuts or pecans, chopped
½ t baking powder	

Combine margarine, shortening, and sugar; cream thoroughly. Beat in eggs, one at a time. Mix all dry ingredients well (including cocoa) and add alternately with the milk and vanilla to the sugar mixture. When mixed and beaten until smooth, add the nuts and pour batter into tube pan (well greased and floured). Bake at 325° for 1¼ to 1½ hours.

This is a large cake—keeps well and is delicious.

MRS. MILES FITCH

### *Kugelhupf*

(Austrian Pound Cake)

½ lb. butter	2 t baking powder
2 C sugar	1 C evaporated milk
3 eggs	1 t sherry extract
2¾–3 C flour	Grated lemon rind to taste

Separate eggs and chill whites. Cream butter, sugar, and yolks. Sift flour and baking powder. Add, alternating with milk. Add extract. Raisins, or caraway seed, or even a little orange marmalade may also be added. Beat egg whites and fold in carefully. Turn into buttered and floured 9-inch tube pan. Bake at 325° for 1½ hours. Let cool upside down. After shaking



loose and inverting, sprinkle with sugar to which cinnamon may be added. (This cake has excellent keeping qualities for it remains moist for days. It freezes well. I find it an ideal morning-coffee cake—quick, easy, economical—and it never fails to turn out perfectly.)

MRS. EMIL CHANLETT

### *Lemon Jello Cake*

1 pkg. yellow cake mix	$\frac{2}{3}$ C salad oil
1 pkg. lemon gelatin	4 eggs
$\frac{2}{3}$ C water	1 t lemon extract

In electric mixer bowl put the yellow cake mix and the dry gelatin. Add the water and the oil and start beating on slow mix. Scraping the bottom of the bowl often, continue beating until smooth. Now add the four eggs one at a time, beating until thoroughly mixed after each addition. Add the extract. Pour into a greased tube pan and bake at 300° for 50 minutes.

This produces a very moist cake that is like a pound cake.

MRS. PETER G. PHIALAS

### *Quick Blitz Torte*

1 pkg. yellow cake mix	$\frac{2}{3}$ C slivered blanched almonds
4 egg whites	$\frac{1}{2}$ C whipping cream
$\frac{3}{4}$ C sugar	2 T confectioners' sugar

Prepare cake according to directions and bake in two 8-inch pans until almost done (about 10 minutes short of full baking time). While cake is baking, beat egg whites till foamy. Then beat in sugar and continue beating till stiff. Spread over cake layers and sprinkle with almonds. Put cake back in oven and bake 15 minutes longer at same temperature. Cool thoroughly. Whip cream and sweeten with confectioners' sugar. Now place one layer of cake on a serving plate with the meringue side down. Spread with sweetened whipped cream and top with second layer, meringue side up.

This is an elegant dessert that is easy to make. It is especially good for mothers who have all those egg whites left when baby is eating only egg yolks. Be sure to refrigerate the cake if it must wait to be served.

MRS. WILLIAM LONG

### *Banana Chiffon Cake*

$2\frac{1}{4}$ C sifted cake flour	$\frac{1}{2}$ C salad oil
$1\frac{1}{2}$ C sifted granulated sugar	1 T lemon juice
3 t baking powder	1 C mashed bananas
1 t salt	1 C egg whites
5 egg yolks, unbeaten	$\frac{1}{2}$ t cream of tartar

Sift dry ingredients together. Add oil, egg yolks, lemon juice, and bananas. Beat until very smooth. Beat egg whites and cream of tartar until





very stiff (until a knife cuts a path) at high speed. Fold batter gently but thoroughly into whites. *Do not stir.* Pour into ungreased 10-inch tube pan. Bake at 325° for 55 minutes, then at 350° for 10–15 minutes. Invert pan. Cool. Remove cake and frost with banana butter frosting.

### *Banana Butter Frosting*

6 T soft butter or margarine	1 banana, well mashed
1 lb. confectioners' sugar, sifted	1 t lemon juice

Cream butter with sugar, gradually adding banana pulp, to which the lemon juice has been added to prevent discoloring.

ANONYMOUS

### *Cranberry Cake*

$\frac{3}{4}$ C butter (soft)	$1\frac{2}{3}$ C sugar
1 t grated lemon rind	$\frac{3}{4}$ C buttermilk
$2\frac{1}{2}$ C sifted cake flour	3 eggs, unbeaten
$1\frac{1}{2}$ t double-acting baking powder	$\frac{3}{4}$ –1 C fresh or frozen cranberries, finely chopped
$\frac{1}{2}$ t soda	
1 t salt	

Blend lemon rind into softened butter; stir in dry ingredients, which have been sifted together. Add milk and mix until all flour is dampened. Beat 2 minutes in mixer. Add eggs and beat 1 minute more. **Stir in cranberries** (these are easier to chop by hand, by mouli grater, or by blender if taken directly from freezer and not allowed to thaw). Pour batter into two round 9-inch layer pans. Bake at 350° for 35 to 40 minutes. Turn out when slightly cool. When thoroughly cool, frost with seven-minute icing which has been tinted pink with two drops red food color.

MRS. GEORGE HOLCOMB

### *Hot Milk Coconut Cake*

1 C milk	Pinch salt
2 t butter or margarine (that's right— just 2 teaspoons)	4 eggs
2 C sifted all-purpose flour	2 C sugar
3 t baking powder	3 t lemon juice
	Grated rind of $\frac{1}{2}$ lemon

Start oven at 350°. Grease and flour two 9-inch cake pans. Heat butter in milk until melted. Remove from heat. Beat 4 eggs vigorously until thick and light. Gradually add sugar and continue beating hard until mixture is smooth and thick as mayonnaise (an electric mixer is almost essential). Stir in lemon rind and juice. Mix in sifted dry ingredients gently and gradually. Stir in warm milk mixture. Bake 30 minutes or until layers begin to pull away from sides of pans. Cool.



### *Filling*

- 6 to 8 oz. fresh or frozen grated coconut
- 2 C milk
- $\frac{1}{4}$  C cornstarch
- $\frac{1}{2}$  C sugar
- 4 egg yolks (reserve whites for frosting)

Measure  $\frac{1}{2}$  C coconut and reserve for frosting. Put remaining coconut in saucepan with milk and cook to a boil—*no longer*. Remove from heat. Mix cornstarch, sugar, and egg yolks together smoothly in a saucepan. Stir milk-coconut mixture gradually into cornstarch-sugar-egg yolk mixture. Cook slowly, stirring constantly until custard is thick and smooth. Cool.

Split layers in half horizontally with sharp knife. Spread one-third of cold custard over each of three of the layers. Stack layers, the one without custard filling on top. Cover sides and top with frosting.

### *Frosting*

- 4 egg whites
- $\frac{1}{2}$  t vanilla
- $\frac{2}{3}$  C sugar

Beat egg whites until they hold a soft shape. Add sugar gradually. Beat until mixture holds a precise point. Add vanilla. Spread on sides and top of cake and garnish with reserved coconut.

This is a truly elegant cake. It is, however, more perishable than the average cake—treat it as you would cream puffs.

MRS. BILLY ARTHUR

### *Carolina Fruit Cake*

This cake is a family recipe made by an unusual process of stirring while baking and molding the baked fruitcake mixture into desired shapes.

- |   |  |
|---|--|
| 1 4-oz. pkg. candied lemon peel   | } Save out some<br>choice pieces<br>for decorations. |
| 1 4-oz. pkg. candied orange peel  |  |
| 1 lb. candied cherries  |  |
| 1 lb. candied pineapple   |  |
| 1 lb. citron  |  |
| 2 boxes white raisins   |  |
| 1 box black seedless raisins  |  |
| $\frac{1}{2}$ lb. dried figs  |  |
| $\frac{1}{2}$ lb. dates   |  |
| $\frac{1}{4}$ box cake spice (if unable to obtain, apple pie or pumpkin pie spice may be substituted) |  |
| 3 pts. shelled pecans (at least—I sometimes use 4)  |  |
| 3 C sifted flour, rounded (excludes the cup of flour in batter)                                       |  |
| 12 eggs   |  |
| 2 C sugar, rounded  |  |
| 1 C sifted flour, rounded   |  |
| 1 lb. margarine or butter   |  |



Chop up all fruits and nuts. I prefer large pieces; for example, nuts broken in half, cherries cut in half. Put all cut-up fruits and nuts in a large pan for mixing (could be a dishpan). Sift 3 C (rounded) flour with spices and sift this over the nuts and fruits to separate pieces. Mix thoroughly.

To make batter, cream margarine, add sugar gradually, and then add eggs, one at a time. Add 1 C flour (rounded) to batter and blend in. When well blended, pour batter over fruit-nut mixture and combine thoroughly, coating all fruits and nuts.

Pour mixture into a greased roaster and bake in a preheated 350° oven. When top of the mixture is a light brown—the color of an English walnut—stir by folding the top over into the center of mixture. Also break up the cooked areas around sides and bottoms and fold into the center of mixture. Do this as quickly as possible. I find every 15 minutes about right for stirring. If you find the mixture gets too brown within the 15 minutes, turn oven down about 15 degrees or stir at shorter time intervals. Do not overbrown.

As the cake bakes, the batter coating each piece of fruit or nut gets a light brown, and when done the whole mixture is crumbly. Including the stirring time it takes about 1½ hours to cook. If the batter coating the fruit is brown and crumbly, you know the cake is ready to be molded. (The batter when done loses its gloss). If in doubt about doneness, take up.

Remove from oven. Mold in greased pans while the crumbly mixture is hot. Dish up a quantity of mixture and pack it firmly about ¾ inch thick with a spoon. Then add another layer in the same way. About four well-packed layers should be used per pan. These four packings fuse to make a solid cake.

Decorate while hot with crystallized fruits and nuts saved out from the recipe. Extra help is good for the molding process, because the mixture will cool before one person can pack all the mixture properly. It can be reheated in roaster if one packer has to do the whole job.

Let cakes sit until cool or overnight. To remove from pans, use a knife around the sides. Put pans on top of an electric unit to get the bottom hot. Then shake the cake out of the pan. Be careful not to burn bottom of cake when heating pan.

This cake keeps very well if wrapped in aluminum foil and stored in a cool place. It can also be frozen if the need arises. I prefer to make it up far enough ahead so that the spices have a chance to permeate and the flavors mingle, but it can also be served the day it is made. If packed firmly, the cake will slice thinly. I like to use loaf pans, but round ones are equally satisfactory. The cakes can vary in size from 2 pounds to 5, and the total yield is 11 pounds.

When I make my cakes between Thanksgiving and Christmas, I will be delighted to demonstrate any point of this tricky procedure to anyone who might need help—or talk the matter over on the phone.

MRS. WILLIAM C. FRIDAY





### Whiskey Cake

This is an excellent holiday cake since it can age for at least two weeks and improves in flavor each day.

1 lb. butter (real!)	4 C sifted flour
2 C sugar	3 C chopped pecans
6 eggs, separated	1 lb. seedless raisins
$\frac{3}{4}$ C bourbon whiskey	

Cream butter with sugar. Beat egg yolks and add them to creamed mixture. Stir in whiskey, alternating with flour, beating as you add ingredients. Beat egg whites until stiff and fold in. Stir in pecans and raisins. Bake in tubular pan at 250° for 3 hours.

MRS. LAYTON MCCURDY

### Chocolate Macaroons

3 egg whites	$\frac{1}{2}$ C chopped nuts or flake coconut
1 C sugar	1 6-oz. package chocolate bits,
$\frac{3}{4}$ C graham cracker crumbs	melted and cooled

Beat egg whites stiff. Fold in sugar gradually; fold in cracker crumbs, nuts, chocolate. Drop by half-teaspoons on *very* well-greased cookie sheets—otherwise they'll stick. Bake at 325° about 12 minutes. Don't overbake. Center should be chewy, not hard. Cool on cookie sheets. Makes about 60. These are less rich than brownies.

MRS. ROBERT B. SHARPE

### Thumbprint Cookies

$\frac{1}{2}$ C margarine	$\frac{1}{2}$ t vanilla
$\frac{1}{4}$ C brown sugar	1 C flour
1 egg yolk	$\frac{1}{4}$ t salt

Cream margarine and brown sugar, beat in egg and vanilla. Stir in flour and salt, which have been sifted together. Roll in to 1-inch balls, dip in slightly beaten egg white. Roll in chopped nuts. Place 1 inch apart on ungreased cookie sheet. Bake 5 minutes at 350°. Remove from oven and quickly press thumb in center of each cookie. Bake 8 minutes longer. Fill center of each cookie when cooled with powdered sugar icing. I vary the color of the icing with the season or occasion. Makes a good party cookie.

MRS. EVERETT SCHULTZ

### Unbaked Cookies

$\frac{1}{2}$ C butter or margarine	Pinch salt
2 C sugar	3 C quick-cooking rolled oats
3 T cocoa	1 C chopped nuts
1 C grated apple	1 t vanilla

Melt butter. Add sugar, cocoa, grated apple and salt. Stir over heat until sugar dissolves. Boil 1 minute. Remove from heat and immediately



add oats, nuts and vanilla. Mix well. Drop by heaping teaspoonfuls onto waxed paper. When cool roll in confectioners' sugar. Makes about 70 small cookies.

MRS. KENNETH PUTNAM

### *Luscious Apricot Bars*

$\frac{2}{3}$ C dried apricots	1 C brown sugar, packed
$\frac{1}{2}$ C soft butter or margarine	2 eggs, well beaten
$\frac{1}{4}$ C granulated sugar	$\frac{1}{2}$ t vanilla extract
$1\frac{1}{3}$ C sifted all-purpose flour	$\frac{1}{2}$ C chopped nuts
$\frac{1}{2}$ t baking powder	Confectioners' sugar (optional)
$\frac{1}{4}$ t salt	

Rinse apricots; cover with water; boil 10 minutes. Drain; cool; chop. Start heating oven to 350 F. Grease 8 x 8 inch pan. Mix butter, granulated sugar, and 1 cup flour until crumbly. Pack into pan. Bake about 25 minutes or until lightly browned. Sift together  $\frac{1}{3}$  C flour, baking powder, and salt. Gradually beat brown sugar into eggs. Add sifted flour mixture; mix well. Mix in vanilla, nuts, and apricots. Spread over baked layer. Bake 30 minutes or until done (often 35 or 40 minutes). Cool in pan; cut into bars; roll in confectioners' sugar (optional). Makes 32.

MRS. VICTOR GREULACH

### *Fruit Balls*

$\frac{1}{2}$ lb. dates	1 C chopped nuts
$\frac{1}{2}$ lb. raisins	1 T orange juice
$\frac{1}{2}$ lb. figs	

Grind the fruit together. Add the nuts and juice. Roll into small balls and then in granulated sugar. Makes about 120  $\frac{1}{2}$  inch balls.

MRS. JOHN B. SOWTER

### *Cherry Squares*

Many years ago I used this recipe in a foods class demonstration on cookie baking. I do not remember where I found it, but it turned out so well I've used it ever since. Several years ago I discovered it in a Pillsbury cook book as a Junior Prize Winner.

2 T powdered sugar	1 C flour
$\frac{1}{2}$ C butter	

Cream butter and sugar and add flour. Crumble until mixture resembles coarse meal. Press firmly into bottom of ungreased pan approximately 11 x 7 inches and bake in a 350° oven for 10 minutes.

Mix and spread over partially cooked dough:

$\frac{1}{4}$ C flour	1 C walnuts, chopped
$\frac{1}{4}$ t salt	$\frac{1}{2}$ C coconut
1 C sugar	1 t vanilla
$\frac{1}{2}$ C maraschino cherries, chopped	



Bake at 350° for 30 to 40 minutes. Cut into squares and serve as a cookie or with whipped cream as a dessert.

MRS. G. P. MANIRE

### *Bourbon Balls*

2½ C crushed vanilla wafers	2 T corn syrup (white)
1¼ C chopped nuts	⅓-½ C bourbon whiskey
6 T cocoa	½ C powdered sugar

Combine wafer crumbs, nuts, 2 T cocoa, and syrup. Add enough Bourbon to make firm dough. Roll into walnut-sized balls. Roll each ball in mixture of remaining 4 T cocoa sifted with powdered sugar. Store at least 24 hours in tight container before serving. Makes 48 balls.

MRS. TEMPLE GOBBEL

### *Crispy Chocolate Sticks*

1 sq. unsweetened chocolate	1 egg
¼ C butter	¼ C sifted flour
½ C sugar	¼ C chopped pecans

#### *Filling*

2 T soft butter	1 T evaporated milk
1 C confectioners' sugar	¼ t vanilla

#### *Glaze*

1 sq. unsweetened chocolate	1 T butter
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Preheat oven to 350°. Grease an 8 x 8-inch pan *well*. Melt chocolate and butter over hot water. Cool slightly. In medium bowl, beat egg until frothy. Stir in chocolate mixture and sugar. Add flour and pecans, stirring until well blended. Bake 20 minutes (no more, should be soft like brownies). Cool thoroughly on wire rack.

In small bowl blend all the filling ingredients. Spread over cookie layer. Chill at least 10 minutes.

To glaze, melt chocolate and butter together over hot water. Pour over filling, tilting pan so that glaze will flow evenly. Refrigerate 15 minutes to harden. With sharp knife cut into 18 sticks. Marvelous for after-dinner coffee or for a tea. Keeps well in refrigerator.

MRS. B. D. BARKER

### *Almond Roca Cookies*

1 C butter or margarine	2 C flour
1 C light brown sugar	1 9¾-oz. plain Hershey bar
1 egg yolk	1 C chopped almonds
1 t vanilla	

Cream butter and sugar. Add egg yolk and vanilla and blend. Last of all, add flour. Mix very well, then spread in middle of an ungreased cookie





sheet in an approximate rectangle. Pat out with hands if necessary. Bake at 300° for 25 minutes—and *no* longer. Let cool until just barely warm. Melt Hershey bar over hot water and spread over baked mixture. Sprinkle heavily with almonds immediately. Let cool completely and harden. Cut into squares of desired size and store in refrigerator.

MRS. PETER R. YOUNG

### *Very Good Cookies*

1 C butter	2 t baking powder
1 C white sugar	½ t soda
1 C brown sugar	4 C flour (not sifted)
2 eggs	1 C chopped nuts (I use pecans)
1 t salt	1 C crushed, drained pineapple

Mix thoroughly. Chill 2 hours. Drop from spoon and bake 10 min. at 400°. Cool. These should be iced with fudge icing:

2 sq. Baker's unsweetened chocolate	⅔ C milk
2 C sugar	Cream

Boil first three ingredients to about 232° F.; cool; stir until it shows signs of setting and then add cream (a little at a time) until mixture is of right consistency for spreading. Keep icing over warm water while spreading on cookies.

MRS. NORVAL NEIL LUXON

### *Short Walnut Cookies*

½ C butter or margarine	1 t vanilla
1 T sugar	1 C sifted flour
1 t water	¼ C finely chopped walnuts
1 t lemon juice	Confectioners' sugar

Cream butter and sugar. Mix water, lemon juice, and vanilla and stir in. Stir in flour and walnuts. Turn out on waxed paper and flatten somewhat. Place in refrigerator until dough is stiff. Break off a piece of the dough about the size of a marble and roll between the palms of the hands until it is about half an inch thick and 2 inches long. Place on an ungreased cookie sheet and bake in a slow oven (325°) 15 to 20 minutes. Cookies should be pale in color but baked through. Roll at once in confectioners' sugar, cool, and store in tightly covered container. Makes about 3-4 dozen small rich cookies.

MRS. ALDEN SMITH

### *Brown-Edge Cottage Cheese Cookies*

1 C sifted cake flour	1 egg, unbeaten
½ t baking powder	1¼ t lemon extract
¼ C butter or margarine	½ C cottage cheese
¾ C sugar	



Sift together flour, baking powder, and salt. Cream butter until light. Add sugar and beat until light. Beat in egg, add lemon. Beat with beater until light and thoroughly blended. Add cheese, beating until smooth. Add dry ingredients all at once, stirring just until well blended—do not over beat. Drop by teaspoonfuls, 3 inches apart on greased cookie sheet. Bake at 400° for 10 to 15 minutes, until browned around edges. Yield: 2½ doz. cookies.

MRS. RICHARD E. DAY

### *Date Balls*

½ C butter	1 8-oz. pkg. dates, cut up
1 egg	½ C chopped nuts
1 C sugar	2 C Rice Krispies
Pinch salt	Shredded coconut

Melt the butter in a saucepan. Slightly beat the egg, add the sugar and salt and mix. Add the egg mixture and the dates to the melted butter and cook over low heat for 10 minutes. Remove from heat and add chopped nuts. Pour over the Rice Krispies and mix well. The mixture will be sort of wet, so cool it, then shape it in balls about one inch in diameter and roll in coconut. Makes 40 or more.

These are different and good. The Rice Krispies stay crisp, which gives them a nice texture.

MRS. ALDEN SMITH

### *The Best Cookies You Ever Ate*

½ C shortening	1 C sifted flour
1 t salt	¾ t soda
1 t cinnamon	⅓ C chopped nuts
1 t molasses	⅓ C raisins
1 C sugar	⅓ C chopped dates
1 egg, unbeaten	1 C rolled oats, instant or regular

Combine first six ingredients and beat well. Add sifted flour and soda and beat well again. Add oats and fruits and nuts and mix again. Drop by spoonfuls onto a greased pan and bake at 350° for 10 to 15 minutes. They will be soft when first baked, but get crisp after cooling. Makes 4 doz.

MRS. ALDEN SMITH

### *Lemon Butter*

1 C sugar	Grated rind and juice of two lemons
½ C butter	4 egg yolks

Combine in double boiler the butter, sugar, lemon juice and rind. Stir constantly. Slightly beat the egg yolks and add gradually; continue stirring and cook until mixture thickens. Remove from stove. Serve in tiny tartlet shells or with scones or English muffins. Nice for teas or coffees.

MRS. CORNELIUS O. CATHEY

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## Q

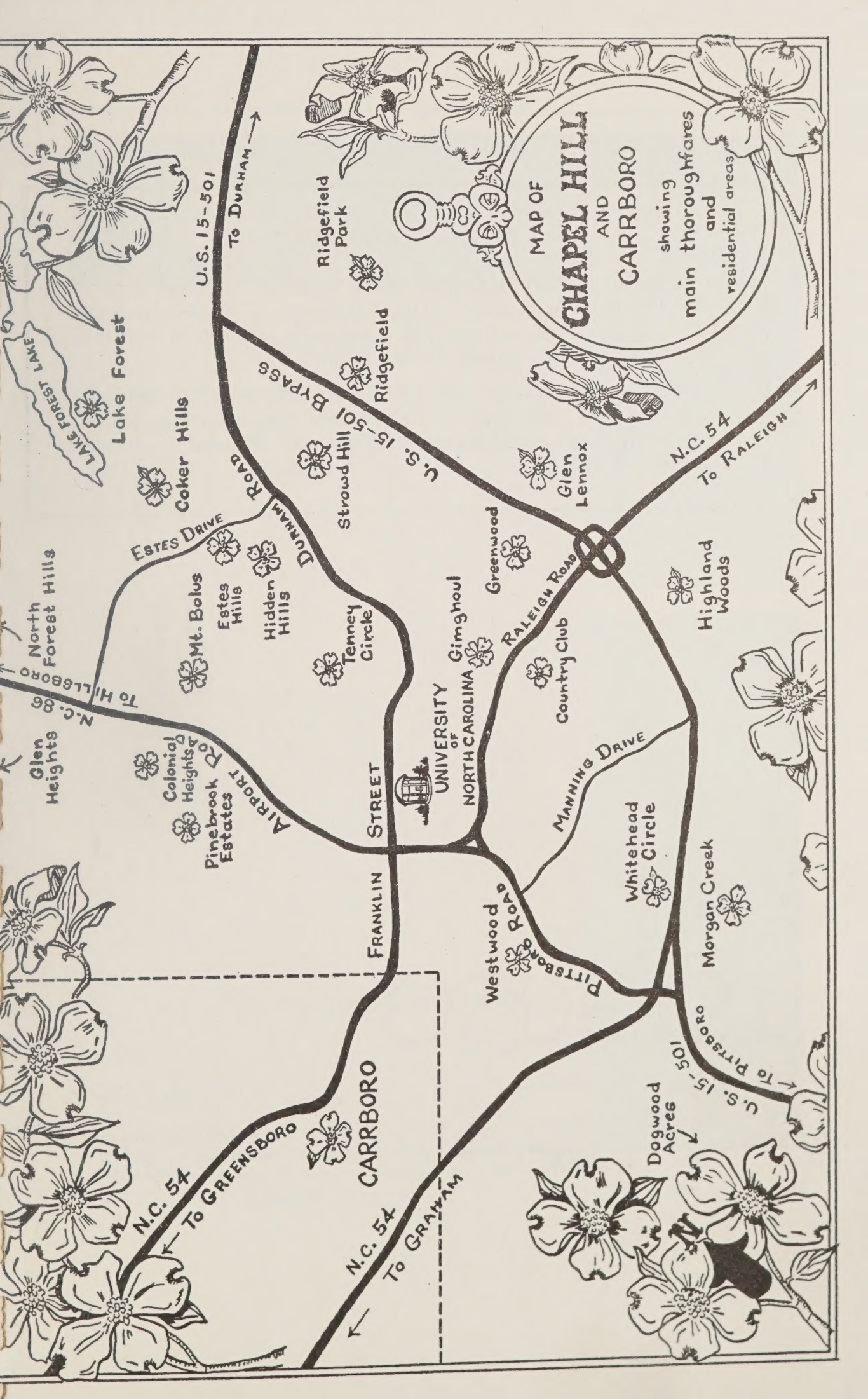
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MAP OF  
**CHAPEL HILL**  
AND  
**CARRBORO**  
showing  
main thoroughfares  
and  
residential areas

U.S. 15-501  
To DURHAM

N.C. 54  
To RALEIGH

LAKE FOREST LAKE  
Lake Forest

Ridgefield  
Park

Ridgefield

U.S. 15-501 BYPASS

Stroud Hill

Coker Hills

ESTES DRIVE

Mt. Bolus

Estes Hills

Hidden Hills

Tenney Circle

UNIVERSITY  
of  
NORTH CAROLINA  
Gimghoul

Greenwood

RALEIGH ROAD

Country Club

Highland Woods

N.C. 86  
TO HILLSBORO  
Glen Heights

Colonial Heights  
Pinebrook Estates

AIRPORT ROAD

FRANKLIN STREET

MANNING DRIVE

Whitehead Circle

Morgan Creek

N.C. 54  
To GREENSBORO

N.C. 54  
To GRAHAM

CARRBORO

Westwood Road

PITTSBORO ROAD

Dogwood Acres

U.S. 15-501  
To PITTSBORO



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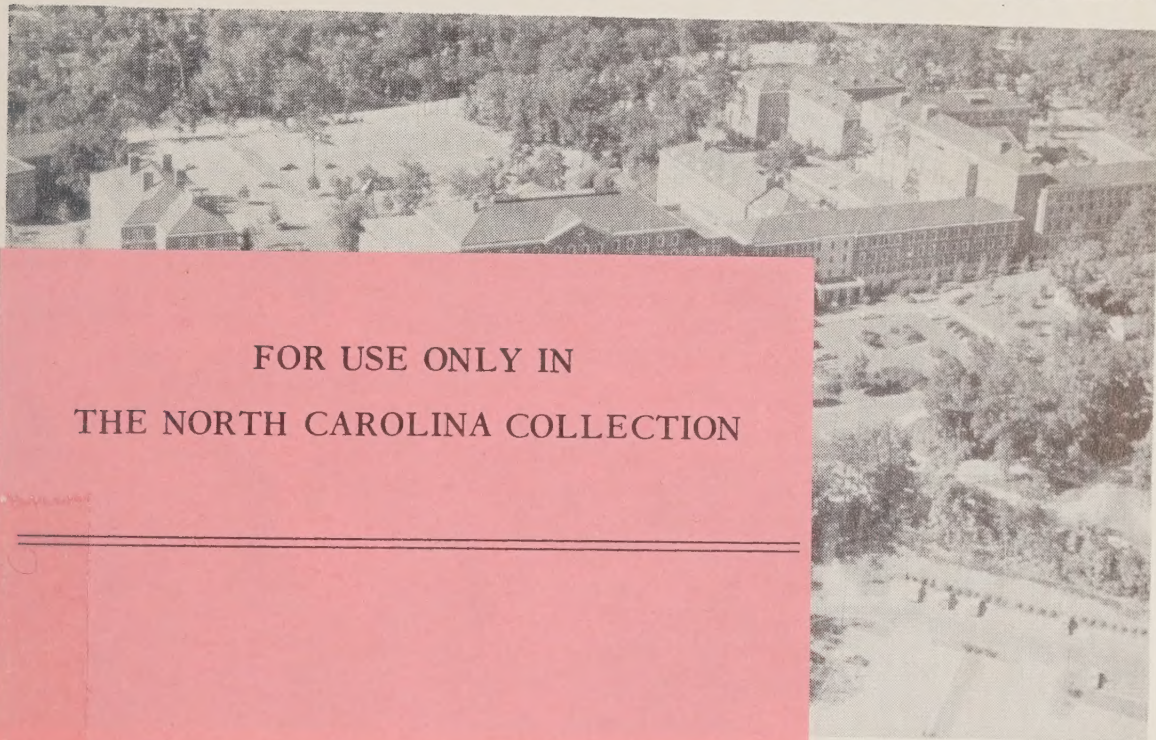
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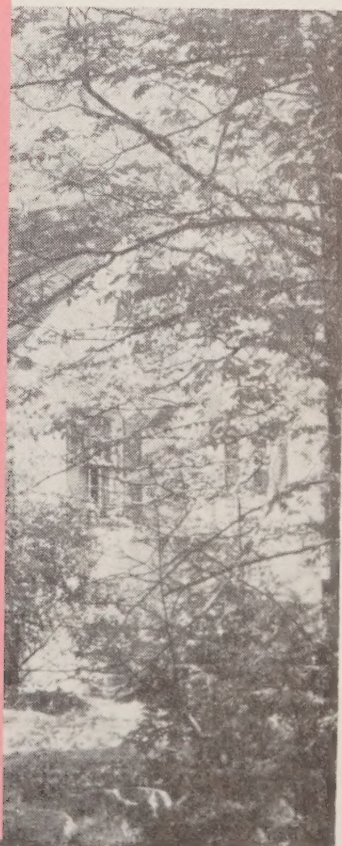
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